

FROZEN STRAWBERRY DAIQUIRI 3.25

KARATE PUNCH 3.75
A devastating combination of rum and frum pulces





side orders beverages desserts

		1		ICE CREAM OR SHERBET	1.00
SOUP	1.00			MANDARIN	1.00
SALAO	1.25	MILR	1.00	ORANGES	
FRIED RICE	1.25	SOFT ORINRS	1.00	Served over French Vanilla (ce cream	2.00
BONSAI	1.23	FRUIT JUICES	1.50	FRESH	
SCALLOPS	3.95	COFFEE	1.00	PINEAPPLE served over French	
HIBACHI	1	ICE TEA	.75	Yandla ice cream YOFUTTI	2.0
SHRIMP	3.95	ICE 1ER	.,,	Frozen, non-dairy Japanese desseri	1.5

Lunch

BEEF & POULTRY

SEAFOOD	
SHOGUN - Tender sirloin served with shrimp appelizer, salad and fried rice prepared at your lable	I 1.25
HIBACHI CHICREN	4.75
TERIYAKI STEAK	6.75
KYOTO SIRLOIN	7.25
TEPPANYARI FILET MIGNON	7.50

IBACHI SHRIMP	7.25
ONSAI SCALLOPS	7.25
eppanyaki monkfish	4.95

SAMURAI SPECIAL	Teppanyaki Fdet Mignon and Hibachi Shrimp	B.95
MIRAOO SPECIAL	Kyoto Hibacht Sirloin and Chicken	8,25
GENJI SPECIAL	Hibachi Shrimp and Chicken	7.95
SHRIMPLY AMAZING	Unique combination of Chicken, Strioin, Shrimp and Scallops on a bamboo skewer Served with a selad, fried rice and prepared at your table	6.50



HIBRICHI STRAX
AND CHICKEN
6.95

TROY 649-6340

DEARBORN 593-3200



Dinners



BREAKFAST all day

roissant - With sweet butter and jam; baked daily.	. 8
Emond Croissant, Chocolate Croissant	.8
cones - Currant, Raisin, Cinnamon-Walnut; served with butter and sam.	. 8
Anish - Cheese, Pecan-Cinnamon, Chocolate, and other assorted favorites.	. 8
illed Croissants - A variety of flavors; ask your waitperson.	1.2
Continental Breakfast - A Breakfast Roll, Juice and Coffee or Tea.	
With Filled Croissant	2.5
rench Breakfast - French Bread served with butter, jam	
and marmalade, and a cup of Cafe au Lait.	2.2
AFTERNOON TEA served from 2 p.m. til 6 p.m.	
selection of scones, croissants, and little English tarts or cookies (biscuits, they're called). Jams, marmalades and Lemon Curd will accompany your tea.	3.5
Served with Devon Cream	4.0
Solved Work Cook Stewn	4.0
n addition to the appetizers and lunches we offer each day, we always serve:	
resh Quiche of the Day - Served with a green salad.	3.9
Proissant Sandwiches - A different filling every day.	2.7
londerful Original Soups - bowl	2.0
cup served with any other lunch choice	1.5
invit and Cheese Plate - Served with fresh fruit and our own breads, our imported cheese selection changes regularly.	3.5

APPETIZERS and FOODS TO ENJOY WITH YOUR WINE

Fromage Fort - A variety of cheese mixed with butter and white wine. Served in a crock with French Bread and crusty croutes. 2.0	0
Perles du Chernes et du Roquefort - Green grapes rolled in Montrachet and toasted pecans, and red grapes rolled in Roquefort and toasted almonds. Perfect morsels with fine wine. 2.2	5
<u>Cheese</u> - A selection of excellent imported cheese is always available from Complete Cuisine. Ask your waitperson for the cheese tray. *priced according to market	'a
Roasted Peppers - Fresh peppers roasted and marinated in virgin olive oil with just a hint of garlic and herbs. 2.2	5
Pate de Foie - A smooth chicken liven pate made with peans. An elegant innovation. Served with French Bread and crusty croutes. large crock 3.75 small crock 2.0	0
<u>Terrine de Maison</u> - Our country-style house pate is made of lean port, checken livers, spinach, spices and cognac. Served with French Bread and cornichons. whole portion 4.25 half portion 2.2	5
Eish Mousse - According to their availability, a variety of succulent fish combined with heavy sweet cream and gentle spices. Served in a ramekin, garnished with caviar.	5
Smoked Fish - We offer the simple perfection of a piece of sweetly smoked fish served with a light horseradish cream and lemon. *priced according to market	*
Garlie Bread Sticks - A small basket of freshly baked	5

<u>Herbed Bread Sticks</u> - A small basket of freshly baked batons of bread basted with fine olive oil and herbs. .75

Toda Pravench
COMPLET CUISINE, LTD. 322/32 . Main, Ann Arbon, MI 48104
The Menu for Alexandra's Cofe on Saturday, December 3, 1983
Reservations appreciated 662-1606
*The Following Four Lunch Specials are available 11:30-3:00
*Pollo wand-A chicken breas sauteed and braised with gartic, onion, cetry, tomers, wild mushrooms, and gannished with shrimp. Served with salad and French bread
*Conchiglie Ripieni-Jumbo pasta stuffed with cottage cheese, pepperoni, mushiroomis, parmesun, muzzanella, mortadella, and napped with tomato and bechamel sauces. Served with salad and rench bread
*Dindon on Croute-Turkey and broccoli in a flaky pastry. Napped with a cheddon cheese souce. Served with a green salad
*Omelette Jambon-A three egg omelette filled with hom, swiss cheese, asparagus, and topped with Hollandaise. Served with a green salad and a croissant5.50
For Your All Day Dining Enjoyment
French Onion Soup
Vegetarian Vegetable soup90 + w/meal, 1.50 cup, 2.00 bowl
Garden Sandwich-Elve cheese spread, red onion, tomatoes, thin slices of red nepper
Goodnight Irene-barbecued brishet (Sandi's mom's recipe) and soutced ontons on french bread
QUICHES
Tomato, cheddar cheese, and sauteed leeks
Dessert Specials
Chocolate Poundcake
Alexandra's Wine Bar Specials
1978 Cohernet Sauvienen, Bernstein Vineyards, Mount veeder A Gur bodied, tobust capernet. Reg. 4.80
1982 Biano di Monte Vertine, Navte I tine A dry, crisp and fruity while wine. Reg. 2.40
Provide A Mary

AUTUMN DINNER MENU

Poulet Marbella - A chicken dish of distinctive colors and flavors...prunes, olives and capers in a marinade of olive oil, white wire and herbs. This aromatic selection is served with a rice pilaf.

7.95

Shrimp Arlesienne - Sauteed shrimp delectable in a sauce of diced tomatoes, onions, garlic, red wine and just a bit of spicy red pepper. Garnished with a bit of French cheese and served on a bed of rice.

8.25

Knightsbridge Entrecote - Thin slices of cold lean beef spiced with brown sugar, suniper bernies, telicherry peppers, and allspice. Served with Alexandra's French Potato Salad and a variety of interesting mustards.

Pasta Valle d'Aasta - Pink, white and green ribbons of pasta with fresh mushrooms and earthy forest mushrooms leither morels, cepes, or charterelles depending on availability) baked in a gentle Swiss cheese custard. Served with a delicate tomato cream. 7.50

All dinner entrees are accompanied by a green salad and a basket of freshly baked breads from our own bakery.

Each evening, as creativity and season allows, special entrees will appear. Please consult our list of daily specials to make your choice.

CAKES, TURTES, TARTS and other TREATS

CHOCOLATE, CHOCOLATE, CHOCOLATE	- 0	with various seasonal fruits. An alltime favorite.	2.
Victoria Torte - The Victoria Torte has a flourless base of chocolate and ground almonds, and is coated with	1	<u>Chocolate Marble Cheesecake</u> - Our delightful cheesecake swirled with bittersweet chocolate.	2.
bittersweet or milk chocolate. Pecorated with chocolate fans; it's a chocolate loven's dream.	2.25	<u>Seville Cheesecake</u> - A mousselike cheesecake blavored with Grand Marrier, surrounded by delicate layers of genoise and orange marmalade.	2
<u>Inuffle Torte</u> - A devilishly rich chocolate cake, created by San Francisco's Jack Lirio, (illed with layers of truffle cream and smooth chocolate ganache, iced with sweetened whipped cream and gannished with chocolate truffles.	2.25	Cappucino Cheesecake - A luscious combination of chocolate crumb crust and espresso/Kahlua cheesecake; topped by a layer of our wonderful plain cheesecake rested with lemon.	2.
<u>Cashew Annie</u> - Cashew studded chocolate cake atop a crunchy chocolate sweet pastry sandwiched with white chocolate garache laced with creme caramel; and covered with chocolate, of course.	2.25	Our bakery produces a new cheesecake every monthask your waitperson. OTHER DELECTABLE DESSERTS	
<u>Gateau Maissette</u> - Hazelnuts abound in this nich chocolate cake. The ethereal crunchy meringue is flavored with hazelnut puree finished with chocolate whipped cream.	2.25	Engadine Rhapsody - Made of chopped walnuts and coconut, encased in a sweet nut pastry. Deconated with a band of Kirsch flavoned red raspberry preserves and powdered	
<u>Black Forest Torte</u> - Alternating layers of chocolate cake, tart cherries, and whipped cream flavored with Kirsch; decorated with shaved chocolate. A classic version of a Schwarzwald Torte. <u>Gateau Nancy</u> - The most chocolatey of chocolate cakes -	2.25	sugar. <u>Bakewell Tart</u> - From historic northern England, this pleasant tea cake is fashioned from ground almonds and coconut. It is baked in a sweet pastry crust lined with raspberry preserves, and lightly iced.	2.
dense and delicious, covered with whole toasted nuts and glazed in rich chocolate budge.	2.50	<u>Gateau Citron</u> - Sentinels of lady fingers guard a cloudlike lemon mousse. Sandwicked with layers of	
<u>Chorolate Whishey Toste</u> - Luxuniously rich moist cake, made with bittersweet chocolate, almonds and whiskey-soaked raisins; wrapped in bittersweet chocolate.	2.25	genoise. <u>Carrat Cake</u> - Filled with hazelnuts, almonds and baked with shenry, this delightful carrot cake is coated with a	2.
<u>Pobosch Torte</u> - A beautiful presentation of a classic tonte. Layers of genoise spread with chocolate butter, peam garnished with canamel fans.	2.25	cream cheese frosting. Each slice is adorned with a marzipan carrot.	2.
Onpheus Torte - Our version of a Sacher Torte - two layers of chocolate cake spread with apricot jam and sprinkled		<u>Currant Cream Torte</u> - A liqueur flavored currant cream atop a shortbread brushed with currant jellymeringue and chocolate to decorate.	2.
with brandy, covered in a light chocolate buttercream and coated with chocolate glaze.	2.25	Fruit Tarts - The chefs at Complete Cuisine have created an array of tarts using the finest fruits and berries of	
<u>Chocolate Sabayon</u> - Layers of genoise envelop a classic Marsala flavored Chocolate Sabayon. Light and lovely.	2.25	the season. Thy the kimi, haspberny, apple, on blueberny, - served on a base of Cheme Patissiere or baked in Almond Frangipane. 2.00 -	2.
		Strawberry Tart - ALWAYS in season at Alexandra's	2.

CHEESECAKES

SWEET LITTLE EXTRAS

	<u>Chocolate Mousse</u> - Rich and elegant, using only the best bittersweet chocolate blended with pure sweet cream.	2.00
-	Bread Pudding - From a recipe discovered in New Orleans; comforting and delicious. Served with Whiskey Sauce. Our recipe was requested by GOURMET Magazine.	2.00
-,	Brownies - Our own special recipe!!	.85
	<u>Bars and Cookies</u> - A selection of simpler dessents and <u>swe</u> ets whenever possible.	
	Other Mousses Upon Occasion - Fresh strawberry, white chocolate, fresh peach or lemon.	2.00
	BEVERAGES	
	Tea We offer a fine selection of loose tea; Russian Caravan, Earl Grey, English Breakfast, Jasmine, Parjeeling, Prince of Wales, Formosa Oolong, and Lapsang Souchong. Ask about our choice of herbal teas. Individual pot	1.00
	<u>Coffee</u> Freshly ground coffee from the highest quality beans. Ask for Alexandra's Blend to take home from Complete Cuisine.	.75
	<u>Pecaffeinated Coffee</u> - From freshly ground, water-process decaffeinated beans. Choose French Roast or Columbian.	.85
	Jamaican Blue Mountain Coffee - Treat yourself to a rare opportunity. The world's finest and most wonderful coffee. carafe	2.00
	Cappucino	1.00
	Espresso - Request a strip of lemon if you wish.	.90
	Iced Tea or Iced Coffee - Of course we refill your glass	.75
	Hot Chocolate	.60
	With whipped cream.	.75
	Sparkling Cider - Naturally carbonated and nonalcoholic	1.25
	Ramlosa Sparkling Water	1.25
	Eneshly Squeezed Orange Juice	1.00
	Iomato Juice	.85
	Mulled Ciden In season	1.50









Restaurant

中國大飯店

Specializing in

SZECHUAN, HUNAN & PEKING CUISINE

CHEF H. J. JAN is the WASHINGTONIAN BEST CHEF AWARD WINNER in WASHINGTON, D.C.

Chef JAN demonstrated his cooking arts on CHINA TV STATION and at WEI-CHUAN VOCATIONAL COOKING SCHOOL for three years.
Chef JAN cooked President's National Banquet

3035 Washtenaw Avenue Ann Arbor, Michigan 48104 Telephone 971-0970

PARTY MENU

CHINA GARDEN DINNER

POPULAR DINNER

For minimum of 10 persons and \$10.00 per person. Order on the same day.

For minimum of 10 persons and \$15.00 per person. Two days advance order required.

- China Garden Special Soup
 Steamed Chicken Soup
- 2. Kun-Pao Jumbo Shrimp
- 2. Triple Platter
 - 3. Szechuan Jumbo Shrimp
- 3. Szechuan Spicy Chicken
- 4. Hunan Beef
- 5. Hunan Spicy Duck

4. Ton-An Tender Chicken

- 5. Mongolian Pork 6. Peking Spicy Garlic Lamb
- 6. Shang-Hai Spare Ribs
- 7. Sweet & Sour Pork (Shang-Hai Style)
- 7. Vegetarian Deluxe

8. Chinese Vegetable Delight

- 8. Sea Food Combination
- 9. Chinese Dessert
- 9. Chinese Special Dessert

Restaurant 中國大飯店



3035 Washtenaw Avenue Ann Arbor, Michigan 48104 Telephone 971-0970

CARRY-OUT MENU



Welcome to CHINA GARDEN RESTAURANT Order CHEE JAN'S Specials for your elegant Farty 3035 Washieraw Ave , Ann Arbar, Michigan 48104 Telephone (313) 971-0970

China Garden Restaurant Chef Jan's Specials

NON-SPICY DISHUS

頭 档 Appetizers

株 は 1 EGG ROLL 125 第 以 2. FRIED DUNPLINGS (6). 3.65 対 裁 税 3. FRIED WONTON (6) 2.45 ス 技 4. BAR-BQ PORK... 3.75 中 内 る 5. SPICY BEEF SAKEWERS (4). 2.75 対 大 松 7. DEEF FRIED JUMBO SIRINF (4). 4.75 株 松 7. DEEF FRIED JUMBO SIRINF (4). 4.75 東 俊 9 APPETIZER PLATTER (EOWBOW). 3.45 東 俊 9 APPETIZER PLATTER (EOWBOW). 8.75 Abourd Appetier for Two Egg Rolls, fasheoured Sparcels, Beef Sewers, Fried Wontons, Spicy Chicken & Deep Fried Jumbo Stainup.

中式冷盤 Chinese Style Cold Dishes

計 35, 10. WINE FLAVORED CHICKEN . 6.95 第 55, 11. SAUCED DUCK . . 6.95 丘 玄 十 内 12. FIVE SPICES SAUCED BEEF . 6.95 受 折 実 13. DOUBLE FLAVORED MEATS . 12.95

湯 類 Soup

* 岐 非 涛 14. HOT AND SOUR SOUP. 0.95 促 依 海 15. WONTON SOUP... . 0.95 The Followings ere Special Soup For Two: 龙 联 滿 17. ALASKA CRAB NEAT & CHICKEN SOUP . 7.45 銀年獨巴港 18. SHRIMP SIZZLING RICE SOUP 6.95 什 海 湯 21. MEAT & SEA FOOD COMBINATION SOUP 6.95

* HOT & SPICY

		n 1				it.	注 6	めこ	SO.	CHICKEN SIZZLING RICE	K 195
肉類		Pork								Sheed Chicken Breast with Moshrimus, ha	miero
:6 rh	22	1400 0110 1	6 95							Simuts, Water Constitute Britishih, Smitt peak Served Over Steeling Riss	A.
		Classic Mandann dish, prepared with shredded Pork, Egg, Chinese Vegetables & served with			*	зŁ	家	12,	51	PEKING SPICY CHICKEN	N 45
		Chinese Pancakes.									
南内好	23	HOMES SHIELDED TO THE	8 95							200	
吉内蜂	24	YU-SHAN PORK	7 95			鴨	,	Ą		Duck	
		Shredded Pork with Garlie Sance.			*	ß	H)	雅	52.	SZECHUAN SPICY DUCK (HALF)	9 75
別 均	25.	SZECHUAN PORK	7.45			な	练	12,	\$3.	MANDARIN CRISPY DUCK (Hall).	9 75
统什锦	26.	BAR-B-Q PORK with Vegetables				ł¢	苓	172,	54.	TEA-SMOKED DUCK (Hall .	9.75
袋肉鲜	27	SHREDDED PORK	6 95	b		北	京	物物	55.	PEKING DUCK	2195
		With Szechnan Cabbage.		3						A Tender Whole Direl. Specially Roasteil	Till the
详内片	28.	SPICY MONGOLIAN PORK	7.95	*						skin become Cruspy, Debaned, Sliced & Servi with Mandarin Pancakes, Green Onion & Po	
~fs f41	29	SWEET & SOUR PORK	6 95							Style Special Sauce	
京内外	30	PEKING SPICY PORK	7 95								
复均片	31.	GINGER PORK .	7.95			4	肉	ij.		Beef	
		With brown sauce				:49	in :	† 肉	56.	HUNAN BEEF	8 95
協内片	32.	PORK with BROCCOLI.	7.95		*	Ė	保:	卡肉	57.	KUNG-PAO BEEF	7 95
绵肉片	33.	PORK with COMBINED VEGETABLES .	7 0 4							Szechuan Style	
子向片	34	SPICY PORK	7.95		*	*	古:	牛肉	58.	SPICY MONGOLIAN BEEF.	8 95
* 各肉片	35	SLICED PORK with Hnt Bar-B-Q Sance	7 95			林	igp .	卡肉	59	OVSTER BEEF	7.95
						ės.	4	牛肉	40	Fried Beef with Oyster Sance. BEEF WITH MUSIIRGOMS, BAMBOO SHO	OTS
		~				×	. ~~	4 14	00.	& SNOW PEAS	8 45
島 類		Chicken						牛肉		BEEF WITH GREEN PEPPER .	6 95
作版下	36.	KUNG-PAO CHICKEN	7 95		*			牛肉牛肉		SZECHUAN SPICED BEEF.	7 95 6 95
川于锅	37.	SZECHUAN CHICKEN	7 95			1	794 -	-L 14	63.	MOO-SIIU BEEF	dded
比京杏仁鷂	38	PEKING ALMOND CHICKEN	7.45							Beef, Egg, Chinese Vegetables & Served wit Chinese Pancakes (4).	ħ
铁铁铁	39	. MUSHROOM CHICKEN	7.95			方	ū.	牛肉	64.	BEEF WITH SNOW PEAS .	8 95
安果玛丁	40	. CHICKEN WITH CASHEW NUTS	7.95			谷	M	牛肉	6\$	BEEF WITH BROCCOLL.	7 95
未干拷丁	41	. SPICY CHICKEN	7 95	8				牛肉			7.95 8 95
火皮锅	42	ORANGE FLAVORED SAUCE CHICKEN	7.95	12	*			牛肉牛肉		ORANGE PLAVORED BEEF	7 95
瓦香鹤祥	43	Shredded Chicken with Garlie Sance	7.95	9)	*	78-	. 攻	-1: I-I	00	DRANGE PERVONED DEG	
甘 故 鵝	44	SWEET & SOUR CHICKEN	6.95			¥	构	坐折		Lamb	
字 禄 妈	45	LEMON CHICKEN	7 45					羊肉	69.	HUNAN LAMB.	8 95
州南钨矿	41	S HUNAN SHREDDED CHICKEN	8.95					半肉		SZECHUAN LAMB	8 95
四川坊谷	4	7 SZECHUAN SHREDDED CHICKEN .	7.95			- Hr.	文.	午肉	71	PEKING LAMB	8 95
联梨坞	41	B. PINEAPPLE CHICKEN	7 45					半肉		KUNGPAO LAMB	8 95
大十號	4	P. TA-CHIEN SPICY CHICKEN	7.95					华肉		SLICED LAMB WITH HOT BAR-B-Q	
		Szeehuan Style.								SAUCE	8 95
						* *	占	平均	74	SPICY MONGOLIAN LAMB .	8 95
		* HOT & SPICY								* HOT & SPICY	
		* 1101 W 201C.)									

海鮮類 Seafood ★ 千 岐 明 姒 75 SZECHUAN SPICY SHRIMP 海底放弃 76. TOCKTING NIRNIP
油填大载 77. PIANG, NIRNIP
核的明载 78. WALET A SOUR SIRNIP
核化 69. 79. SHRIMI IN LOBSTER SAUCE.
徐茱萸仁
李丘城庁 81. SHRIMI WITH SAOW FEAS...
春谋城仁 82. SHRIMI WITH SAOW FEAS... Hunan Style. * 生産大規 84 CHUNG-KING SHRIMP 海科大智 85. SEA FOOD COMBINATION * 亮青大坝 36. YUSHAN SHRIMP ★宮作千月 87. KUNG-PAO SCALLOPS . . 生炒千月 88. FRIED FRESH SCALLOPS . ★ 多 糸 千 川 89、YU-SHAN SCALL/OPS Scallops with Garlie Sauce, Szechuan Style. Chung-King Style. * 香ル全色 91. SZECHUAN CRISPY FISH. Whole Fish * 条套原序 92. YU-SHAN FISH ★ 公保 多片 93. KUNG-PAO FISH . 子 基 魚 片 94. GINGER FISH WITH VEGETABLES 8.95 綜合類 Seafood & Meat Combination 炒 三 料 95. TRIPLE DELINGT. . . . 895 Shrimp, Chicken & Beef fried with Vegetables. * + 14 + 19 96. SCALLOPS & BEFF COMBINATION . . 9.75 * 準 笑 丁 97. SHRIMP & CHICKEN COMBINATION . 895 炒 件 夠 98. MEAT & SEA FOOD COMBINATION 995 Shrimp, Scallops, Chicken, Beef, Bar-B-Q pork & Chinese Vegetables

* HOT & SPICY

蔬菜類 Vegetables が更多 100 TRIPLL VIOLENDE LIGHT 1 - 45

Chiere Madraum, Rambos Shune & Snor Fe

★ 千奇母享正 101 FRILD FOUR SENSON BLANS 6 45 Doed State of String Beass with Fink in Gaile Sover

* 多. 各 茄子 102. YUSHAN EGG PLANT Fixed Ligg Plant with pork in Chinese Garlie Sauer. ★ 麻養豆腐 103. CHINESE FOFU . . Fried Chinese Bean Curds with punk, Szechuan Style * 家多正商 164 I AMILY STYLE TOPE Bean Cords with Slicel Fost, 经子正房 105 MIAW-ISC IOIC . 未采炒飯 112. VEGFTABLI & EGG FRIEDRICI . 495 约额類 Chow Mein & Chop Suey 時,珍美 114. CHICKI'N CHOW MEIN , 5,45 _5,45 未来炒耗 119. VIGETABLI CHOWNEN · 题 類 Lo Mein ICantonese Style!

* HOT & SPICS



SZECHUAN, HUNAN & PEKING CUISINE

CHEF H. J. JAN Is the WASHINGTONIAN BEST CHEF AWARD WINNER in WASHINGTON, D.C. CHEF H. J. JAN is the Winner of the 1983 MICHIGAN RESTAURANT ASSOCIATION 'JUDGE'S SPECIAL AWARD'

- TON, D.C., on Sunday Show.

 RAVE REVIEWS by:

 * The WASHINGTONIAN, Robert Shalfer, May 1, 1978

 * The WASHINGTON POST'S Phill its Richman, April 2s 1977

 * The WASHINGTON STAR'S John Rosson, Nov. 14, 1976

 * the PRINTAGE ANN EWS, OCTOBER 12, 1978

 * IN NORTHERN VEICHAS, SUN'S Lany Emmerse, April 27, 1979

 * The AMART LIACKE'S John Into Con. Abarch 3, 1979

 The AMART LIACKE'S John Into Con. Abarch 3, 1979

China Garden has been rated #1 in carryout service by THE ANN ARBOR NEWS.

Selected the best Chinese Restaurant by THE MICHIGAN DAILY.

reservations 971-8970 3935 Washtenaw Ave. Ann Arbor, MI 48104

Luncheun Specials
Abenday - Friday
11.10 a.m. - 3 00 p.m.

more than 200 dribes for your selection open 7 days a week 11:30 a.m. - 10:00 p.m.

free paiking * moderate props * pathes welcome.

SPECIAL DINNER

SUPER DINNER

For minimum of 10 persons and \$20.00 per person. Two days advance order required.

For minimum of 10 persons and \$30.00 per person. One week advance order required.

Sea Food & Meat
 Combination Soup

1. Su-Pao Soup

2. Four Happiness Platter

2. Five Colors Platter

3. Hunan Jumbo Shrimp

3. Spicy Jumbo Shrimp

4. Shuan-Don Chicken Delight

4. Shang-Hal Shark's Fin Defuxe

5. Triple Deluxe

5. Peking Duck

6. Triple Delight

6. Crispy Duck 7. Shang-Hai Loin

7. Kan-Pei Yu Shu

8. Chinese Vegetable Deluxe

8. Szechuan Spicy Fish

9. Yuan-Young Pork Dumplings

9. Gold Fish Dumplings

10. Chinese Special Crispy Cake

10. Chinese Special Crispy Cake

STATE DINNER

IMPERIAL DINNER

For minimum of 10 persons and \$50.00 per person. One month advance order required.

For minimum of 10 persons and \$100.00 per person. Three months advance order required.

1. Full Luck Soup

1. Pearls Soup

2. Seven Flavors Platter

2. Phoenix Platter

3. Double Flavored Jumbo Shrimp 3. Salad Jumbo Lobster 4. Peking Shark's Fin Deluxe

4. Yun-Chui Ching Pai-Chu

5. Abalone Delight

5. Shieh-Zun Tender Abalone

6. Hundred Jade Flowers

6. Chin-Cheng Shrimp Deluxe

7. Ho-Ho Combinations

7. Kan-Pai Bye Haw Balls

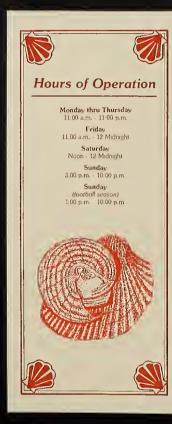
8. Rose Shrimp Dumplings

8. Special Combination Dim-Sum

9. Gold Fish Crispy Cake

9. Triple Delight Sweet Soup

China Garden Restaurant also offers \$200.00 to \$500.00 per person party menu with special request.



Cairlane Charley's
700 Town Center Drive
Dearborn, Michigan 48126

Guurmuers Kairlane Charley's



700 Town Center Drive Dearborn, Michigan 48126 Phone: (313) 336-8550





STARTERS

Piping Hat Chili 1,45 Cup 1,75 Bowl 1,75

ENTREES

Teriyaki Breast of Chicken . . 4.95 Morinated and chorbroiled, served with rice pilaf and sauteed fresh vegetables.

Petite Tenderloin Steak 5.50 Charbroiled ond served open-foced on golden-fried bread, served with french fries.

Fresh Catch (Market Price)
Flown in fresh daily.





Banquet Policies

No deposit is necessory, but 48 hours confirmation on number of persons attending is required.

Also... ot that time you must give us your party's entree selections.

A 4% soles tox ond 15% grotuity will be odded to oll food ond beveroges.

We request that no substitutions be mode on the menu selections.

A cosh bor is ovoilable.



Fairlane Charley's





SALADS & SANDWICHES

Stacked Ham and Cheese ... 3.50 Ham ond bubbling mozzarella cheese, grilled and served on an onion roll.

Saup and Sandwich Special . 3.50

1₃ tuna salad sandwich and cup of
New Englond seafood chawder.

- Choice of White, Rye or Wheot Breod -

DESSERTS

Hat Fudge Sundae Peanut Butter Sundae . Vanilla Ice Cream

Luncheon Selections







Try ws for Lunch

LUNCHEON SPECIALS

DESSERTS

DESSERTS

CHERECAR 1.25

CHERECAR 2.1.65

With seasons fruit. 2.25

Vanil for community with permit butter store,

Vanil for Cher 1.25

Vanil

BE SURE TO STOP BY THE SALOON!
HAPPY HOUR
Monday thru Thursday: 3 6:30 pm and 10 pm til closing
Friday. 3 6:30 pm

😭 a Ouwh Muer Restaurant



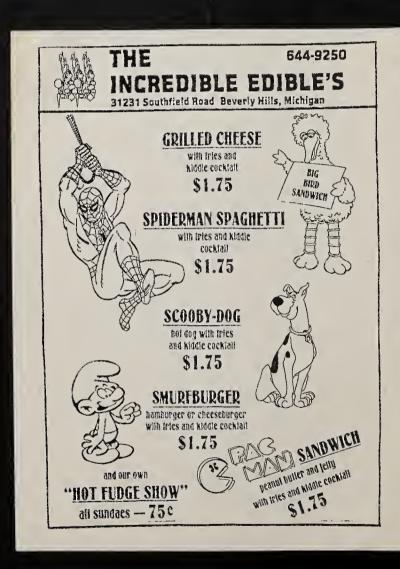
NEW ENGLAND SEAFCOOD CHOWDER A rich, creamy cheester, and with west clams, scallers, thring, and gatchen peasees. Canalhers the ground that sent clams, scallers, thring, and gatchen peasees. Canalhers the ground that sent clams, callers, thring, and gatchen peasees. Canalhers the ground that sent clams are contained. STAKLERS. NEW ENGLAND SEAFCOOD CHOWDER captured that the pease of the hause specialty. Complianmented by cities, and such as the pease of the hause specialty. Complianmented by cities, and such as the pease of the hause specialty. Complianmented by cities, and the development of his manuscript is a first threat the pease of the hause specialty. Complianmented by cities, and the development of his manuscript is a first threat the special special contained. STAKLERS. NEW ENGLAND SEAFCOOD CHOWDER captured that the pease of the special contained threat such as the special c

喜萬年酒樓 HARVEY LO'S RESTAURANT 1144-46 Wyandotte E., Tel. (519) 253-4420, DIM SUM HRS: MON to FRI 11:30 to 3:00 253-4429

SAT to SUN 10:00 to 3:00

QUANT.	DIM SUM	PRICE	S. Tota
	Har Gow (4) 实验	1.10	
	Pork Siu My (4) 烷畫	1.10	
	Boof Siu My (4) 干羔牛肉	1.10	
	Beef Ball green peas 青豆牛肉(3)	1.10	
	Shrimp Cheung Fun (3) 实肠粉	1.20	
	Beef Cheung Fun (3) 牛肉腸粉	1.10	
J. C.	Bar.B.Q Pork Cheung Fun 义烧腸(3)	1.10	
	Guy See Fun Guen (2) 鸡蜂松基	1.20	
	Lin Yong Bun (2) 蓮蓉飽	1.00	
	Bar.B.Q Pork Bun (1) 义烧饱	. 50	
	Dun Yong Bun (1) 旦黃蓮,落愈	.60	
	Woo Kwok (2) 子伯	1.00	
-950-	A: 1, 2		
	4 04 7	1.00	
	Mar Tie Gow (4) 与形态	1.00	
	Law Pak Gow (4) 雖白志	1.00	
	Chinese Sausage Bun (1 競勝者	.70	
	Chicken Bun (2) 導飽	1.00	
	Spring Roll (1) 鸡绣春卷	.60	
	Hot Pepper Bean Ribs鼓机排骨	1.00	
	Chicken Feet 豉椒风爪	1.00	
	Ngow Chop in Spice 五香牛什	1.00	
boo	Sticky rice in Lily Lea 表来處1)	1.60	
	Fried Fun Gor (3) 维粉果	1.00	
	Steamed Fun Gor (3) 蒸粉果	1.00	
	Shrimp with Noodle 鲜虾銀针粉	2.50	
-	Beef Ball w. Beancurd 4 行牛肉 (3		
	Pork Liver Siu My(2) 猪肝烷雲	1 10	
	Chicken Flower Roll 棉花竣扎 (2) 1.20	
Catro			
_			





CHOP SEUY (RICE) / CHOW MEIN (NOODLES

	e- c.	42.	F 6.	un.
Chicken	3.45	5.60	Shrimp 3.95	6.35
Chicken Subgam	3,65	5.75	Shrimp Subgum 4.35	6.55
Chicken Mushroom			Shrimp Mustwoom 4.15	5.95
Beef	3.65	5.65	Pork	5.35
Baef Subgum	3.75	5.70	Pork Subgum 3.65	5.55
Beef Mushroom			Pork Mushroom 3.55	5.65
Extra Fine	3.45	5.25	Fresh Vegetable 3.65	5.45

EGG FOO YOUNG

4.83
5.78
4.63
5

			VEGERA	NOTE	
Chinese Vegetation					
		COM	SINATIO	N PLATES	
		(w/Fried Ri	ce & Egg F	Roll) (* Spicy Hot)	
	1.	Almond Boneless Chicker	n		6.95
	2.				7.65
	2	Courses & Carro Back or Chi	-nleam		0 75

3.	Sweet & Sour Pork or Chicken	6.75
4.	Frid Shrimp	7.65
5.	*Haroid's Chicken	
6.	*Spicy Perk	
	*Spicy Shrimp	
	*Spicy Bee!	
	*Seafood Platter	
	*Mongolian Beef	6.20
11.	Per Fried Vegetables	0.20
12.	*Hol Sen Chicken	8.93
13.	Lemon Chicken	6.95
14.	*Shrimp Cashew Nut	7 25
	EXTRA	
For	une Cookies (dozen	1.80
Chi	nose Almond Cookies	1.80
Chi	nese Fried Soup Noodles	1.00

KING LIM'S GARDEN

CARRY-OUT MENU



• MANDARIN • SZECHUEN • CANTONESE • COCKTAILS

KING LIM'S GARDEN
26196 Graenfield
(In the Lincoin Shopping Center)
Oak Park, Michigan
PHONE: 968-3040



so	UP		
Sm. Lg. Worr Ton	Sm. Lg. Hot & Sour	Szechuen & Ma (*Sple	
APPET	7750	"King Lim's Special	Abalone w/Oyster Sauce 11.75
Egg Roll (2)	Pan Friad Dumplings (8) 6.25 Sauteed Beef Stick (5) 6.25 BBQ Pork SM 3.95 LG 5.75	Crystal Shrimp 9.25 Saideed Baby Shrimp 7.95 Hol Sen Shrimp 7.95 Stuffed Jumbo Shrimp 11.25 Lobster wiPea Pods 9.75 Sould w/Curry Sauce 8.75	Abalone w/Chinese Greens 8.95 Abalone w/Chinese Greens 8.95 Abalone w/Chinese Greens 13.95 Abalone w/Chicken 13.95 Abalone w/Chicken 12.95 Spicy Scallops 8.95 *Bonelass Pickerel
Cantones	e Dishes	Squid w/Oysfar Sauce	(Szechuan Style)
SWEET	T/SOUR	Squid westiness andeas	"Seafood Platter
Shrimp 7.45	Chicken 6.35	CHIC	CKEN
Pork	Beef	*Hazold's Chilcken	Chicken Fricause w/Pau Pods 7.65 Smoked Chicken w/Chinese Veg 8.25
SEA	FOOD	*Mon Shul Chicken	Diced Chicken Casserole
Fried Shrimp	Harr Kow	Ying Yang Chicken	Curry Chicken
Fresh Shimp w/Lobster 7.75 Fresh Shimp w/Garfic Sauce 7.65	Woo Dip Harr		a Ben Ba
	LTAY	*Mongolian Beef	Beef w/Oyster Sauce
Aimond Boneless Chicken 6.35 Hong Shul Gai 5.95	Gai Kow	Beef w/Been Cake	Beef w/Chinese Broccoil 7.65
Almond Gal Ding 5.95		PO	RK
	PORK	Roast Pork w/Bean Cake	Pibs w/Black Ban Sauce
Pepper Steak w/Tomato 6.15 Pepper Steak w/Tomato 6.35	Steak Kow	Minced Pork w/Sean Cake 5.95	Buk Ging Dowloo 7.95
Beef Tenderloin w/Pea Pods7.25 Beef Tenderloin w/Fresh	How You Steak	DU	ICK
Mushrooms	Char Sul Box Toy	Picking Duck (Soorses) 2 deynates . 24,95 Cirispy Duck	Roest Duck (pre-order)
EDIE	D RICE	NOODLE & S	IZZLING RICE
Pt. Qt. Shrimp 3.95 5.35 Chicken 3.35 4.75 Ham 9.45 4.75 Mushroom 3.25 4.65 Mandarin Shrimp 6.75	Pt. Qt. Roast Pork	Cantonese Pork Chow Mein	Beef LomeIn 7,95

美養蛋類 EGG FOO YONG

TOWN PRINCE USER THIN)

青菜菜菜

51. VEGETABLE EGG FOO YONG

14. 样菜菜

52. REFE EGG FOO YONG

中旬菜菜

53. REFE EGG FOO YONG

14. 件菜菜

55. REFE EGG FOO YONG

15. CHARLET EGG FOO YONG

16. CHARLET EGG FOO YONG

16. REFE EGG FOO YONG

炒麵類 CHOW MEIN
BOT NOOCCI
內特數值 103 SHEEDOLF ORDIC CHOW MEIN
試作炒極 103 SHEEDOLF CHOW MEIN
以供炒極 103 SHEEME CHOW MEIN
以供炒極 105 MANDAMIC CHOW MEIN
从供炒極 106 MANDAMIC CHOW MEIN
青菜炒極 106 WACCIARLE CHOW MEIN 炒飯類 FRIED RICE

甜食類 DESSERTS



BEVERAGES

LUNCH SPECIALS

11:30 - 2:30 Monday - Saturday

All lunch dishes served with Soup.

Spring Roll and Filed Rice



NEW MANDARIN GARDEN Chinese Restaurant

Mandarin & Szechuen Cuisine







TAKE-OUT MENU

(313) 553-7609

OPEN SEVEN DAYS

31539 WEST 13 MILE FARMINGTON HILLS, MI 48018



Luncheon Specials Mon. - Sat. 11:00 - 3:00 p.m.

(Combinations served with Egg Roll and Fried Rice)

L #1	Almond Chicken	
L #2	Pork Egg Foo Young	3.
L #3	Sechuan Chicken	
L #4	Sweet and Sour Chicken	4.
L #5	Sweet and Sour Pork	4.
L #6	Chicken Chop Suev	4.
L #7	Chicken Subgum Chop Suey	
L #8	Pepper Steak	
L #9	Beef Subgurn Chop Suey	
L #10	Yo Hsiang Pork	4.
I #11	Fried Shrimp	5.
I #12	Sweet and Sour Shrimp	5.
F MIE	Chronical Court Strains	

Ask about our complete catering service for your next party or business function.

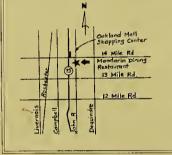
Mandarin Vining

RESTAURANT

CHINESE & AMERICAN FOOD

Carry-Out Menu

31742 John R South of 14 Mile - in the John Whitcomb Center Madison Heights, Michigan 585-6071



OPEN DAILY

Monday - Thursday 11:00 AM - 10:00 PM Friday and Saturday 11:00 AM - 11:00 PM Sunday 12:00 Noon - 10:00 PM

Sechuan Dishes Hot & Spicy General Tao's Chicken 7.25 General Tao's Chicken 7.25 Sechuan Shrimp 7.25 Sechuan Chicken 6.50 Sechuan Beef 6.75 Yo Hsiang Pork 6.25 Spicy Bean Curd (tofu) with Minced Pork 5.95 Spicy Sechuan Eggplant 5.95 Cashew Shrimp 7.90 Cashew Chicken 7.25 Cashew Beef 7.45 Gon Bo Shrimp 7.50 Gon Bo Chicken 7.00 Chop Suey / Chow Mein (Rice) (Rice) (Noodles) Pork 2.95 4.95 Mushroom Pork 3.10 5.25 Fresh Vegetable 2.85 4.95 Chicken 3.10 5.25 Chicken Mushroom 3.45 5.50 Chicken Subgum 3.45 5.50 Beef Milshroom 3.45 5.75 Beef Mushyom 3.75 6.10 Shrimp 3.75 6.50 Shrimp Subgum 3.95 6.95

Egg Foo Young (3 Pattles)

Fried Rice		
	Pint	Qua
Pork Fried Rice	3.00	5.2
Chicken Fried Rice	3.25.	5.5
Shrimp Fried Rice	3.50.	5.7
Vegetable Fried Rice	3.00 .	5.0
Beef Fried Rice	3.10 .	5.5
Lobster Fried Rice	5.25.	g.s
House Special Fried Rice		
(Shrimp, Chicken, Pork		5.8
Ham Fried Rice	3.25 .	5.7

Noodles

Cantonese Pork Chow Mein	. 5.7
Cantonese Chicken Chow Mein	. 6.2
Cantonese Beef Chow Mein	. 6.5
Cantonese Shrimp Chow Mein	. 6.9
Shrimp with Singapore Noodles	. 6.9
Curry Beef & Noodles	. 8.5
Chicken Lo Mein	. 6.2
Cha Cha Mein	. 5.4

Side Orders

Spring Roll	1.00
Egg Roll	1.00
Wonton Soup	.Sm. 1.35 Lg. 3.75
Vegetable Soup	1.25
Chicken Rice or Noodle So	
Hot and Sour Soup	.Sm. 1.50 Lg. 3.75
Egg Drop Soup	
Fortune Cookies (Dozen)	
Almond Cookies (1/2 Dozen	1.25
Dumplings (6) Pan Fried or	

Special Suggestions	p	ec	ial	Su	age	esti	ons
---------------------	---	----	-----	----	-----	------	-----

	Pint	Quart
Pepper Steak	3.95	6.00
Emperor's Steak		
Beef with Peapods and Mushrooms	4.05	6.50
Curry Beef		
Steak Kow		
Oriental Steak		6.75
Almond Chicken		
Hong Sheu Chicken		
Sweet & Sour Chicken	4.05	6.50
Chicken with Peapods and Mushrooms	4 05	6.50
Curry Chicken		
Gai Kow	3.95	6.25
Lobster Kow		
Hoi Sin Kow (Scallops, Shrimp and Lobster)		11.50
Shrimp and Lobster Sauce		7.25
Hong Shue Shrimp		
Sweet & Sour Shrimp		
Fried Shrimp		7.50
Woo Dip Har		7.16
Scallops with Peapods and Mushrooms	4.75	7.50
Shrimp with Peapods and Mushrooms	4.75	7.50
Sweet & Sour Pork		
Garlic Ribs		6.50
Hong Shue Pork		5.75
Bar-B-Q Ribs		
Moo Shiu Pork or Chicken		

Pint

Combination Plates (With Egg Roll and Fried Rice

der b	v numb	er	
No.	1	Almond Chicken)
No.	2	Pork Egg Foo Young	
No.	3	Sechuan Chicken 6.5	
No.	4	Sweet & Sour Chicken	
No.	5	Sweet & Sour Pork	
No.	6	Chicken Chop Suey	
No.	7	Chicken Subgum Chop Suey	
No.	8	Pepper Steak	
No.	9	Beef Subgum Chop Suey	
No.1	10	Yo Hsiang Pork (Hot & Spicy)	
No.1	11	Fried Shrimp	
No.1	2	Fried Shrimp and BEO Rihs 700	





Beers	wines	
Tsing Tao, China	Wanfu, Dry White	
Kirin, Japan	Dynasty, Medium Dry White	
San Miguel, Philippine	Japanese Sake, Served Hot	
South Pacific, New Guines	Plum, Fruity	
	Appetiters	
Vegetarian Spring Roll		50
Woodears, Black Mushrooms,		
Crispy Squid Szechuan Served with Spley Garlic-Ging	er Sauce	75
Mussels in Spicy, Blackbe	an-Garlic Sauce 4 !	95
Bali Miki		50
Strips of Beef on Bamboo Skeu		
	Blde Orders	
House Fries		95
Fried Rice		95
Mon Jin Lau Fried Rice	5	50
Shrimp Fried Rice		50
Garden Salad		75
Cottage Cheese		85
	SOUPS	
	Cup Bo	nol
Soup of the Day	1.25 2.	50
Egg Drop Soup	1.25 2.	50
Clam Chowder Friday		00
Won Ton Soup	1.50 Special Bowl 3.	
Sizzling Rice	For Boo 3.	
Hot and Sour	For Thea 3	95
	Salads	
Choice of	Dressing: Halian, Bleu Creese Ranch	
Julienne, Turkey, Ham, C		95
Turkey		50
Shrimp		50
	Beverages	
	Develoyes	
Coffee, Decaffeinated Co.		65
Milk	Small .75 Large 1.	UO
Orange, Grapefrult,	Small 1.25 Large 1.	En
Pineapple, Tomato Juice Soft Drinks	Small 1.25 Large L. Small 100 Large 1.	
Perrier Water		25
Iced Tea		25 85
iced ica		75



Distinctive Culsing of All China, served with Europ of the Dry Stanned like and China Colony the Children See Duck

Chalaboratuc	
General Tso's Chicken Broccoli, Carrott, Scallions, Baby Corn in Spicy Sauce	6
Almond Chicken	5
Topped with Oriental Vegetable Sauce Almond Duck	5
Topped with Oriental Vegetable Sauce Gai Kow	5.
Chicken unth Chinese Vegetables	
Mandarin Spicy Chicken with Peopods in Spicy Sauce	5.
Moo Shu Chicken Woodears. Dger Lilies. Chinese Vegetables. Served with Hotsen Sauce and Mandarin Crepes	6
Sweet and Sour Chicken	5.
Szechuan Spicy Chicken Peapods, Onione Bamboo Shools with Hol Spices	6
Cashew Chicken Peopods, Muckrooms, Chinese Vegetables in Spicy Sauce	5
Peanus Chicken Gren Peppers, Scallions in Spicy Sauce	5.
Sizzling Chicken in Spicy Blackbean-Garlic Sauce	5
BuftePork	
Mandarin Spicy Pork Loin Green Peppers, Onions, Carrols, in Spicy Sauce	6.
Moo Shu Pork or Beef Woodcare, Tiger Lilie. Chinese Vegetables, Served with Hoisen Sauce and Mandarin Crepes	6.
Szechuan Spicy Beef or Pork Peapods, Ontons, Bamboo Shoots with Hot Spice	5.
Broccoli Beef With Straw Muchenoms and Carrots	5.
Pepper, Tomato Beef Lo-Mein	5
Sizzling Hong Kong Steak New York Strip with Chinese Vegetables on Sizzling. Hot Plate	7.
Seafood	
Hunan Spicy Shrimp	6
Peopods, Onions, Scallians in Spicy Sauce Cashew Shrimo	6.
Penpods, Mushrooms, Chinese Vegetables in Spicy Sauce	
Har Kow Shrimp with Chinese Vegetables	6.
Chow Scallops Sea Scallops with Chinese Vegetables	6.
Szechuan Spicy Shrimp Prapods, Onlons, Bamboo Shoots with Hot Spice	6
Seafood Lo-Mein	7.
Skrimp, Scallops, Squid, Chinese Vegetables and Canionese Noodles Sizziling Squid in Spicy, Backbean-Garlic Sauce	6.
Sizzling Squie in Spicy, Backbean-Garlie Sauce	6.
Three Gem Lo-Mein	6.



Special Platters p of the Day, Ear Roll, Fried Rice and

Served with Soup of the Day	y. Egg Ro	II. Fried Rice and China Oolong	Tea
1 Almond Chicken	525	7 Szechuan Spicy Beef	5.95
2 Sweet and Sour Pork	4.75	8 Pepper Beef	5.50
3 Szechuan Spicy Chicken	5.50	9 Steak Kow	5.95
4 Broccoli Chicken	5 2 5	10 Sweet and Sour Shrim	p 5.95
5 Chicken Chop Suey	4.95	11 Chicken Subgum	5.25
6 Shrimp with Lobster Sauce	5,95	12 Cantonese Fried Shrin	np 5.95
Sor	ny-No!	Substitutions	•
	B4.	igers	
All American Burger			3.25
Cheeseburger			3.50
Bleu Cheese Bacon Burger			3.95
Teriyaki Mushroom Burger			3.75
Sauteed Mushrooms, Onions, Swis Served on a Toasted Onion Roll, w			
5	and	viches	
Club House			4.35
Triple Decker with Turkey, Bacon,	Lettuce a	ind Tomato	
Bacon, Lettuce, Tomato			3.95
Ham and Swiss Cheese			3.95
Hot Turkey with Gravy and I			4.95
New York Sirloin Steak with Served with Cole Slaw and Dill Pic		Fries	7.95
149	ncha	n Entrees	
West			
Petite Filet Mignon			6.95
Chopped Sirloin with Mushi	room G		4 95
Fresh Selection of Seafood			iced Daily
Served with Gurden Salad and Veg	getable o	f the Day	
East			
Teriyaki Chicken			5.25
Teriyaki Steak			695
Tempura Shrimp			5.95
Wok Omelette with Shrimp,			5.95
Wok Omelette with Roast Po Served with Cole Slave and Fried:		pods, Mushrooms	4.95
Vige	tarlar	l &c_Lo-Cal	
Moo Shu Vegetable	se Veerta	No	5.95





Hors d'Oeuvres and Appelizers

Egg Roll All time favorite	1.
Vegetarian Spring Roll Wood cars, Chinese black mushrooms, and assorted Chinese vegetables	1.
Escargot Szechuan In spicy garlic ginger sauce with pine nuts and scallions	3.
Crispy Squid Szechuan Marinated squid with Szechuan spicy sauce	3.
Bali Miki Marinated beef on bamboo skewers, served on a stanning hibachi	4.:
Rumaki Marinated chicken liver and Hawaiian pineapple rolled in crispy bacon	4.5
Mussels In spicy black bean garlic souce	4.5
Cantonese Fried Shrimp Served with plum sauce and hot mustard	5.5
Bar B Q Ribs Baby ribs marinated and barbecued in our giant Chinese ovens	5.9
Pan Fried Dumplings (6) With spicy garlic and ginger sauce	4.5
Malaysian Spicy Meatballs Meatballs with Hawaiian pineapple chunks in a spicy Malaysian sauce	4.9
Tempura Vegetables Assortment of zucchiui, mushrooms, broccoli, carrols, onions, eggplant and cantiflower with tempura souce	
Pu Pu Platters	4.5
An assortment of hot hors d'oeuvres, served in a monkey pod platter with a flaming hibachi	5.9



Distinctive Cuisine of All China Luncheon Bouquet Moun Served with Sonp. Egg Roll, Fried Rice, China Colong Tea and Forlune Cookies

Almond Chicken
Sweet and Sour Chicken
Sweet and Sour Chicken
Sweet and Sour Chicken
Szechuan Spiecy Chicken
Broccoli Chicken
Pepper Steak
Broccoli Beef
Szechuan Spiey Beef
Szechuan Spiey Beef
Szechuan Spiey Beef
Sweet and Sour Pork
Shrimp Chop Suey or Chow Mein
Sweet and Sour Shrimp \$6.95 per person

Family Sigle Dinners

Served with Sonp, Egg Rell, Fried Ric, China Oolong Tea and Fortune Cookies

Extrebs (Ckcice of Five)
Ckicken & Duck
Almond Chicken
Moo Shu Chicken
Broccoil Chicken
Sweet and Sour Chicken
Sweet and Sour Chicken
Sweet and Sour Chicken
Sentend
Szechuan Spicy Shrimp
Cashew Shrimp
Sweet and Sour Pork
Mandarin Spicy
Pork Loin
Tofu Chow Mein
Moo Shu Vegetables
Shrimp Chop Suey
or Chow Mein

\$10.50 per person

American selections and variations in menu will be arranged at your request.



Special Family Style Dinnero

Served with Soup, Two Appetiteer, Fried Rice,
China Orlong Tea and Fornam Cookies

Appetizens (Chaice of June)

Vegetarian Spring Roll

Pan Fried Dumplings
Crab Rangoon

Sauth (Ckaice of One)

Sizzling Rice Soup
Seaweed Soup

Lutres (Ckaice of Fine)

Chicken & Duck
General Tso's Chicken
Moo Shu Chicken
Mandarin Spicy Chicken
Cashew Chicken
Broccoli Chicken
Mandarin Spicy Shrimp

Cashew Shrimp

Sweet and Sour Shrimp

Mandarin Spicy Shrimp

Sweet and Sour Shrimp

Mandarin Steak

Moo Shu Beef or Pork
Moo Shu Beef or Pork
Mongolian Beef
Mandarin Spicy

Filet Mignon

Three Gem Noodles

\$13.50 per person

\$13.50 per person

Catering and Buffet
Unique and memorable catering and buffets
available at your home or business.
Ask us for complete details.

Add 15% Gratuity and 4% Sales Tax to above prices.















DETROIT FREE PRESS Thursday, June 16, "77 15-D

Far from Inscrutable: You Can Trust the Chef

NEW PEKING, 29105 Ford Road, Garden City. 425-2230. Open daily, closing times vary. Credit cards: BA, MC, DC.

It is one of Detroit's little ironies that to get to one genuine outpost of the Far East, you have to travel west. But only as far as Garden City, where stands the New Peking restaurant, which is wery hard to miss behind its dazzling yellow facade and crimson pillars.

are.

rden City, romantic and
terfous or not, is close
ugh that it requires no
or clearance from Cyrus
ce. The New Peking is a
textive experience for anywho has never been inid enough to forage
ugh the wilds of Dearborn
iscover it.

the sort of ant in which can tin which can the to send gests for you.

restaurants for to a non-nusiasm for

isk, as the Aramaic proverb as it, and here you shall revive-a groaning to ble full of ot-sour soup, steamed hinese ravioli, staunch ongolian beef, deep fried awns in a mellow pepper uce, and the topper, the ong Kong chef's Moo-Haue rk.

After all this, one's eyes be

The Anonymous Gourmet

New Peking started out in nocently enough two yea ago, offering perfectly go Cantonese food for its Ame can neighbors (Then, it is said Chinese-American famili discovered it, and Shangh cooking was added, then they pungent Szechwan cooking the said of the pungent Szechwan cooking was added then they was the said of t

Today the menu has two sections, one in English and another in both languages for admirers who are more comfortable with delicacies like Moo-Hsue than they are with English.

do not take their Szechw cooking lightly. It also m be taken with care. The pork-filled ravic for instance, is accomp nied by a bowl of sauce

nied by a bowl of sauce so hot that too much will cause lary ngeal seizure. A major ingredient is aomething called Xanthoxlym piperatum, the native hot red pepper of the province. A touch of it is also in the

ly spicy with black carefully blended w curd, bamboo shoot, the Chinese's uniq fungus known more The Moo-Hsue pork is a velous, folded into silken in flour pancakes and it twirled by Jenny Sih with sleight-of-hand bamboo cheticks into a stenming it cylinder so thin you can cern the vegetable co

NEW PEKING is not only good, it is very reasonable. On the "American" side of the menu, a "Mandarin deluxe dinner" for four is \$26.50, with egg drop soup, Peking delight, Mongolian beef and the Moo-Hane pork.

I don't think I'd ever go without either trusting the whole works to Mr. Sih's chefor else choosing from the saffroncolored menu insert that has the tea-smoked duck, velvet lobster and stir-fried beef with snow peas.

For dessert, ask for the spo sugar bananas and wat what bappens.

> nas, the evening cost \$21.00 with two drinks and limitless scented tea.



cocktails

POLYNESIAN COCKTAILS

Rum Dum \$2.75	Mai Tai \$2.75
Witch Craft (serves two)	Dragon's Blood \$2.75
Navy Grog \$2.75	Blue Lagoon \$2.75
Pina Colada\$2.75	Tiki Torch\$2.75
Smog Cutter \$2.75	Rangoon \$2.75

AMERICAN COCKTAIL

AWIENICAIV COCKTAILS					
Gimlet \$1.50	5tinger \$2.00	Margarita \$1.75			
Martini \$1,50	Grasshopper \$2.00	Tequilla 5 unrise \$1.75			
Manhattan \$1.50	Bacardi \$1.50	Old Fashioned \$1.50			
Whiskey 5our \$1.50	Daiquiri \$1.50	Pink 5quirrel \$1.50			
Tom Collins \$1.75	Screwdriver \$1.50	Brandy Alexander \$2.00			
Sloe Gin Fizz \$1.75	Harvey Wallbanger \$2.25	Rusty Nail \$2.25			
Black Russian \$2.25	5ingapore Sling \$2.00	Champagne Cocktail \$2.25			
5cotch • Brandies • Cognac • Vodka • Gin • Canadian Whiskey and Blends					



wine

HOUSE WINES

Rhine • Chablis • Rose' • Burgundy • Lambrusco Glass \$1,25 ½ Carafe \$3,25 Full Carafe \$5.95

Chinese Wine	aettle \$7.95
Liebfraumilch	
Plum Wine	
5ake Wine Glass \$1.50	
Champagne Splits Ginss \$2.00	
Cold Duck Splits	Bottle \$6.95

soft pooles

C1	什錦炒麵	Chow Mein Deluxe
C2	肉絲炒麵	Pork Lo Mein\$4.95
СЗ	難無炒麵	Chicken Lo Mein \$4.95
C4	炸醬麵	Meat & Bean Sauce Noodles
C5	大鹵麵	Tao Lo Mein\$4.95

mandarín soup

_		*Hot & Spicy	
kB47	榨某肉絲湯	Szechwan Cabbage & Pork Soup	\$4.50
*83	酸辣湯	Hot & Sour Soup \$3.25	\$4.75
B2	鍋巴湯	Crust Rice Soup\$2.95	\$4.50
В1	色,翅湯	Sharks Fin Soup \$5.95	68.95
		Small	Large

oumpling spacks

	D1	鍋貼	Pot Sticker (Revioli) \$3.50
	02	系统	Steamed Chinese Ravioli
Т	D3	小雜包	Steamed Chinese Dumplings \$3.75
1	D4	溥舒	Mandarin Pancake (4 pieces) 91.00
ķ	k D5	泡来	Pickle 61.00
(*Hot & Spicy

Н2

Н4 Н5 * H6 * H7

* H9 H10 * H11 H12 🖟

> H13 H14 H15 H16

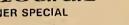
chicken & ouck

G1	木樨维	Moo Shu Chicken	\$6.25
G2	炒雞丁	Chicken with Vegetables	\$5.95
G3	醬爆雞丁	Hai-Hsien Sauced Chicken	\$5.95
		Kung Pao Chicken	\$5.95
* G4	宮保難	•	\$6.25
G5	鍋巴雞片	Sizzling Rice Chicken	Whole
G6	香酥鵙	Crispy Duck \$7.00	\$13.50
G7	樟茶鴨	Tea Smoked Duck \$7.00	\$13.50
CO.	北京烤里		\$24.00

sea food

	•	
少蝦仁	Shrimp with Mixed Vegetables	\$6.25
リミ鲜	Sea Food Delight	\$8.95
上燒酸	Szechwan Shrimp	\$6.95
昌巴蝦	Sizzling Rice Shrimp	\$6.95
前蝦	Shrimp in the Shell	\$6.95
民县殿	Oeep Fried Prawns with Chili Sauce	\$6.25
李殿仁	Yu Hsiang Shrimp	\$6.95
捧龍殿	Szechwan Lobster	\$8.95
香糖蝦	Yu Hsiang Lobster	\$8.9
炒千具	Scallops with Mixed Vegetables	\$6.9
塘道	Szechwan Scallops	\$6.9
鳞鍋巴	Sizzling Sea Food Oelight	\$8.9
青菱色,	Steamed Fish(See	sonal Pric
豆瓣点,	Fish with Black Beans	sonal Pric
工厂	Red Cooked Fish	
塘醋魚	Sweet & Sour Fish(Se	asonal Pri
	*Hot & Spicy	

MADOARÍD DINNER SPECIAL



Dinner For Two \$17.95

Crust Rice Soup
Pot Sticker
Moo Shu Pork
Prawns in Chili Sauce

Dinner For Three \$24.95 Crust Rice Soup Pot Sticker Moo Shu Pork Prawns in Chili Sauce Oyster Sauced Beef

Dinner For Four \$32.95

Crust Rice Soup
Pot Sticker
Moo Shu Pork
Prawns in Chili Sauce
Oyster Saucod Beef
Tea Smoked Duck

Dinner For Five \$41.95

Crust Rice Soup
Pot Sticker & Egg Rolls
Moo Shu Pork
Prawns in Chili Sauce
Oyster Sauced Beef
Tea Smoked Duck
Kung Pao Chicken

Crust Rice Soup
Pot Sticker & Egg Rolls
Moo Shu Pork
Prawns in Chili Sauce
Oyster Sauced Beef
Tea Smoked Duck
Kung Pao Chicken
Sweet & Sour Fish

vegetables & Bean curo

	J1	素什錦	Assorted Vegetables	\$4.25
		6 2 10 7	Egg Plant Szechwan Style	\$4.95
*	J2	負香茄子		\$4.25
	J3	草菇菜心	Chinese Cabbage with Black Mushrooms	\$4.25
			Chinese Style Broccoli	\$4,95
	J4	为乔蘭		\$4.95
4	· J5	麻婆豆属	Bean Curd with Hot Spiced Minced Pork	\$4.55
- "			Fried 8ean Curd with Vegetable	\$4.95
	16	紅燒巨腐		
			*Hot & Spicy	

oessert

拔紙本蕉	Spun Sugar Apple Spun Sugar 8anana Leechee	\$3.75	Almond Cookies (2) 5 Fortune Cookies (2) 5 Ice Cream	.4	0
杨枝	Leechee	\$1.50	ice cream	_	_



cantonese oinners

Dinners Include
Egg Drop Soup or Tomaio Juice / Egg Roll / Tea / Dessert A La Certe Orders \$1.00 Less Chinese Fried Shrimp
Shrimp with Lobster Sauce ...
Woo Dip Harr
Harr Kow
Lobster Kow \$6.95 .. \$6.95 .. \$7.25 .. \$6.95 .. \$9.95 Almond Chicken \$6.45 .. \$5.95 Steak Kow
Pepper Steak
Beef with Peapods
Beef Almondine
Subgum Won Ton... . \$6.95 Lobster Cantonese . . \$5.95 . \$5.95 Sweet & Sour Shrimp . . \$7.25

combination plates

i		A LA CARTE ORDERS #1.00 LESS	ert	
ŀ	NQ1	Almond Chicken with Egg Roll and Fried Rice		\$5.25
	NQ2	Sweet & Sour Pork with Egg Roll and Fried Rice		\$5.25
	NQ3	Beef Chop Suey with Egg Roll and Fried Rice		\$4.95
	NO4	Foo Foo Young with Eee Roll and Fried Rice		\$4.95

chop chow saey mein

With Rice With Noodles

ľ	Beef Chop Suey or Chow Mein \$5.25	
Į	Chicken Chop Susy or Chow Main \$5.25	
	Fine Cut Pork Chop Suey or Chow Mein \$5.25	
ı	Vegetable Chop Suey or Chow Mein \$4.75	
	Shrimp Chop Suey or Chow Mein	
	Pork Subgum Chop Suey or Chow Mein \$5.75	
	Beef Subgum Chop Suey or Chow Mein \$5.75	
	Chicken Subgum Chop Suey or Chow Main \$5.75	
	Charles Charles Charles Of OF	

egg too young

fried rice

Pork Fried Rice \$4.
Beef Fried Rice
Chicken Fried Rice\$4.
Mushroom Fried Rice
Shrimp Fried Rice
Peking Fried Rice

SOUP

	appetizeps	
	Wanton Saup	.75
ŀ	Vegetable Soup	.55
	Egg Drop Soups	



cantonese

DINNER SPECIAL

Egg Drop Soup
Egg Roll & BBQ Ribs
Almond Chicken
Sweet & Sour Pork
Fried Rice

Egg Drop Soup
Egg Roll & BBQ Ribs
Almond Chicken
Sweet & Sour Pork
Beef Chop Suey
Fried Rice

Dinner For Four \$29.95

Egg Drop Soup Egg Roll & BBQ Ribs Almond Chicken Sweet & Sour Pork Beef Chop Suey Subgum Won Ton Fried Rice

Dinner For Five \$35.95 Egg Drop Soup
Egg Roll & BBQ Ribs
Almond Chicken
Sweet & Sour Pork
Beef Chop Suey
Subgum Won Ton
Pressed Duck
Fried Rice

Egg Drop Soup
Egg Roil & BBQ Ribs
Almond Chicken
Sweet & Sour Pork
Beef Chop Suey
Subgum Won Ton
Pressed Duck
Pepper Steak
Fried Rice

oessert

manoarin

K1 拔絲寶孚, Spun Sugar Apple ... \$3.75 K2 拔絲香蕉, Spun Sugar Banana . \$3.75 K3 荔枝 Leechee \$1.50

cantonese

Almond Cookies (2) \$.40 Fortune Cookies (2) \$.40 Ice Cream \$.50



DETROIT NEWS



Here's a Chinese menu that reads like poetry

By MOLLY ABRAHAM
New Resistance Critis
Just reading the New Peking menu is a pleasurable experience. "Het cooled anniked fish ... bean the searched duck ... the same chicken ... velve with ordering. This week, it group asked for such help ... the same search chicken ... velve with menu and a mamorable more than the cooled anniked fish ... bean the searched duck ... thrained sea cucumber ... spun awgar apple ... sweet shomp. ... Mandarin pancake ... thrained sea cucumber ... spun awgar apple ... sweet bean stuffed pancake, "itsays poetically.

Obviously, this is not the usual Chinese restaurent bill offert. The New Peking, tucked into a small shopping plaza and fired meat filled dumplings, with hot and mild oil to dish on discreetly, then two main disbea —mob have pork and deep fried prawns with chill sauce.

Though Cantonese dishes are available, the Mandarin and Szechusan cooking are certainly much more interesting, if only because they are not readily obtainable.

Both styles of cooking are certainly much more interesting, if only because they are not readily obtainable.

The New Peking with not and mild oil to dish on discreetly, then two main dishes are will seed to will be pork mixture by the waitress, who used thought is a successful to the start of the course, beginning with one eater nather than cat. These cond dish was deep fried prawns with chill sauce, a successful of the proportion of one less dish than the number of one less dish than the number of one less dish than the number of people to be served, because the portions are large enough to be shared. The proportion of one less dish than the number of people to be served, because the portions are large enough to be shared people, so the cost of \$3.25 (for all but the more expensive share's fins out) is not savigled and from the course, beginning with one of the soups, then perhaps a plate of appetizers, then main dishes—in the proportion of one less dish than the number of people to be served, because the portions are large enough to be shared. Th



PARTY MENU

Oriental Palace Restaurant

specializing in

Szechuan, Mandarin & Cantonese Cuisine (313) 357-0620

Sun.-Thurs., 11:30 a.m.-10:00 p.m. Fri.-Sat., 11:30 a.m.-11:00 p.m.

POPULAR DINNER

For minimum of 10 persons and \$10.00 per person. Order on the same day.

SPECIAL DINNER

For minimum of 10 persons and \$15.00 per person. Two days advance order required.

1. Special Soup

1. Steamed Chicken Soup

*2. Kun-Pao Jumbo Shrimp

2. Triple Platter

3. Chicken with Cashew Nuts

*3. Szechuan Jumbo Shrimp

4. Steak Kow

4. Ton-An Tender Chicken

*5. Yu-Shan Pork

*5. Hunan Spicy Duck

*6. Peking Spicy Chicken

6. Shang-Hai Spare Ribs

7. Sweet & Sour Pork (Shang-Hai Style)

7. Vegetarian Deluxe

8. Chinese Vegetable Delight

8. Seafood Combination

9. Chinese Dessert

9. Chinese Special Dessert

^{*}Hot and Spicy (choice of light, medium or hot)

Note: 1. Special party menu can be arranged. 2. Private room available.

What Is Dim Sum?



"Dim Sum" is a branch of Cantonese cuisine and has a long history in itself, dating back to the 10th century. A literal translation of "dim sum" is "to touch the heart" and as everyone knows, the way to someone's heart is through the stomach.

"Dim Sum" forms part of the Chinese tradition of taking tea, and indeed it differs from other kinds of Chinese eating, in that tea is drunk throughout the whole meal

You'll get more out of an enjoyable experience of many dishes for everyone to dip into a tasty eating that is enormous at "dim sum" time. Savoury items include dumplings of shrimp and minced pork, meatballs, steam and baked barbecued pork buns, spring rolls, sweet rice wrapped in lotus leaves and many, many more. Indeed, eating out here, is as endlessly fascinating and exciting as China itself.

Taking "Dim Sum" daily is a habit that you'll want to get into every day at Ping On Restaurant from morning till mid-afternoon, because here you can find the greatest choice of these small snacks.

DIM SUM is served every day from 11:00 A.M. to 3:00 P.M.

PING ON RESTAURANT



42300 VAN DYKE (at 18½ Mile Rd.) STERLING HEIGHTS, MI 48078 Phone 254-3511

GOURMET CHINESE AND AMERICAN CUISINE

COCKTAIL LOUNGE

-OPEN DAILY-

MON TO THURS.—11 00 A.M. TO 11 00 P M FRI ⊗ SAT.—11 00 A.M. TO 1 00 A M. SUNDAYS AND HOLIDAYS—12 NOON TO 11:00 P.M.

DIM SUM is Available for Carry-Out Service



PING ON RESTAURANT PHONE 254 - 2400 3511 42300 VAN DYKE, STERLING HEIGHTS, MICH 48078

∢鹹點▶		数量 QUANTITY	全 鎮 AMOUNT
平安百花捲	Ping On Special	JUNITITI	AWOON
笋尖鲜蚁餃	Har Kow		
鲜蝦腸粉	Shrimp in Rice Roll/-40		
爽滑牛腸			
百花酿蟹柑	Stuffed Crab Claws /- 75		
蟹黃燒賣仔	Shiu Mie		
百花酿青椒	Stuffed Green Pepper		
炸釀豆腐	Stuffed Bean Curd		
威化紙包報	Wafer Shrimp		
干蒸牛肉黄	Beef Dumpling		
西菜牛肉賣	Beef Shiu Mie		
豉汁排骨	Garlle Spare Rib		
豉汁風爪	Garlic Chicken Feet		
	Fun Kor		
臘味蘿蔔糕	Pan-Fried Turnip Cake		
五香鹹水角	Fried Meat Dumpling		
	Crispy Taro Turnover		
	Spring Roll		
	Chicken Chunks		
合桃蝦多士/	Shrimp Toast		
以上海默			
ABOVE PER PL	* \$ /(A-0		
		TOTAL	

平安大酒家

Whourday & Tuesday 11 A.M. - 3 P.M. 大天至3

Whourday & Sunday 10 A.M. - 3 P.M. 大天至3

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) 60

新加坡海鮮樓 SINGAPORE SEA-FOOD PARADISE

CARRY-OUT MENU

SOUTH HILL PLAZA 900 S. ROCHESTER ROAD ROCHESTER HILLS, MICHIGAN 48063 PHONE: 656-0222

Appetizers ★ ½ 1.6	Chicken II Special Roused Chaken Lall 5 680	*************************************
Satays 27 \$8.4 8 12 Chicken 1.111 half-duren	Beef 牛肉類	54, M 1
Soup 78 41 45 Sealond Soup 78 45 11, 67 41 45 Sealond Soup \$2.50 12 6 6 6 6 6 6 6 6 6	Pork ¾	Scallops 等子類 62 ** 1
Sizzling Hot Plates 1/4 18 18 18 18 11 19 18 17 18 17 18 17 18 17 18 17 18 17 18 17 18 17 18 17 18 18	Duck 跨 類 13 14 15 780 14 16 17 17 18 18 18 18 18 18	Oyster 生矮類
Special Barbeque 競 跨 25 年 18 元 Whole Ench Lobster (Scason) 24 年 17 月 18 年 18 Whole Ench Lobster 7 7 80 25 年 7 日 18 代 Squado 689 25 年 7 日 18 任 Cabo Beason only) (Session) 27 年 18 日 18	Special Curry Dishes か発動 46 電 中 11 Outen Curry 5680 47 電 中 11 Bet Curry 683 88 日 年 5 15 Shumps Curry 780 19 電 中 41 (Spain Curry 780 19 電 中 41 (Spain Curry 680 10 電 中 11 (Spain Curry 680 10 電 中 11 (Curte Fah Curry 680	Clams or Mussels 规划 淡菜類 72

早晨套餐 Breakfast Combo

A. (禹 式) Two Choice Combo (Itmes #1 to #6) \$1.95 B. (三 式) Three Choice Combo (Items #1 to #6) \$2.35

* 以上早餐包括: 牛油多士, 煎或炸薯修, 如啡或茶.
* THE ABOVE COMBOS INCLUDING:
Toast with Butter, Home Fried Potato or French Fries,
Coffee or Tea.

C. 湯 通 粉 Macaroni in Soup (大腿 或 爲行) (Ham or Sausages)

D. 中午套餐 Lunch Combo \$3.95 (Served From 11:00 a.m. to 2:00 p.m.) 是日主菜,炒饭或炒麵,炸春卷(1),炸雲吞(3) One Main Dish, Fried Rice or Chow Mein Egg Roll(1), Fried Wontons(3).

E. 晚飯套餐 Dinner Combo \$5.75 (Served From 5:00 p.m. to 10:00 p.m.) 而主菜,一汤,炒板或炒麵,炸春卷(1), 炸蜜吞(3),咖啡或茶 Two Main Dishes, Soup, Fried Rice or Chow Mein Egg Roll(1), Fried Wontons(3), Coffee or Tea.

F. 下午茶點時間 由下午二時至下午五時 Afternoon Tea Time from 2:00 p.m. to 5:00 p.m. 咖啡或茶 Coffee or Tea \$ 0.35

* No take-out 不設外費







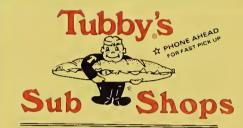




THUNDER **FOOD COURT**

1295 Wyandotte Street West TEL: (519) 971-0983

粥 類 CONGEE	炒粉/麵/飯/米粉類	
101 克治 牛 肉 Minced Beef	FRIED NOODLE / WHITE NOODLE / RICE / VERMICEL	LI 甜酸/雜碎 Sweet & Sour / Chop Suey
102 生 遠 牛 冉 Sliced Beef	2.75	
103 生 浪 肤 滅 Sliced Pig's Kidney & Liver		4.95 man of the of Super & Super Wonton (12) 2.95
104 皮蛋皮肉 Preserved Egg with Pork Meat		4.23 and 61 st 16 th Court & Court Coursells 325
105 生 違 及 第 Pig's Offals		3.95
106 生 滾 魚 片 Sliced Fish	3.50 404 肢 本 牛 河 White Noodle w/ Beef & Pepper in Black Bean Sauce	3.93 may 61 th art the Court & Court Christon (9) 455
107 北 薪 雜 球 Mushroom Chicken	400 et # 7 M Dect of Children	3.93
108 生 滾 蝦 琢 Shrimp	400 47 % 40 50	3.95 707 章 内 单 平 Chicken Chop Suey 4.55
109 生 渡 雨 式 Half & Half		3.95 708 牛 肉 華 啐 Beef Chap Suey 4.55
	400 Pd Ag Ny Me Office de Contraction de Contractio	205
小 食 類 SIDE DISHES		6.05 飯或焓意粉 RICE OR SPAGHETTI
A W SIBIL BISILES	410 星 州 炒 来 Singapore Style Vermicelli 411 沙 貴 ヲ Singapore Style White Nondle	2.05
201 白 仮 (各吨) Steam Rice (each bowl)	0.50 412 楊 州 炒 低 Yeung Chow Style Fried Rice	3.95 Bakeu
202 明 火 台 粥 Plain Congee	0.75	801 意 转 炒 低 Mushroom Fried Rice 3.95
203 油 位 Double Sticks	9.95 3.25 基 APPETIZERS / SNACK	002 ap 73 00 ac amenda
204 净鲜椒蜜杏 Shrimp Wonton	325	803 T M 37 SC 2007
205 净鲜椒水殼 Shrimp Dumplings	3.25 501 炸 洋 雲 春 Fried Wonton (6)	130 804 13 3. 7 12 13 13 13 13 13 13 13 13 13 13 13 13 13
206 净 牛 筋 贴 Beef Brisket and Ox-Sinew	4.25 502 炸 薯 條 French Fries	130 800 % # 1 17 2000 1910
207 净 豬 手 Pork Hock	4.25 503 板 퓇 雅 및 Spicy Saft Fried Chicken Wings (2) 2.95 50.4 秒 類 紅 钟 Spicy Saft Fried South	1.75 806 累 粒 雅 周 Black Pepper Chicken 3.95 +0.50 1.95 807 茄 汁 牛 肉 Tomato Sauce Beel 3.95 +0.50
208 绿油 青油 茱 Chinese Green with Oyster Sauce		1.95 808 岩 汁 均 株 Tomato Sauce Chicken 3.95 +0.50
	505 炸 水 鉂 Fried Dumplings 506 芽葉仔沙蜒 Bean Sprout with Fried Noodle	225 809 洋 萬 牛 內 Onion Beef 3.95 +0.50
to the tale to the	506 矛来 任 炒 無 Bean Sprout with Fried Mondie	810 克治 牛肉 富蛋 Minced Beef with Egg 3.95 +0.50
粉/麵/米 粉類		811 夏 来 粒 粒 Diced Chicken with Corn Sauce 3.95 +0.50
EGG OR WHITE NOODLE OR VERMICE	LLI 西式湯類 SOUP	812 台 汁 翰 柳 Chicken in White Sauce 3.95 +0.50
		813 台 汁 魚 柳 Fish Filet in White Sauce 3.95 +0.50
湯無	搭帳類 601 璟 宋 涛 Russian Bortsch	1.50 814 茄 计 牛 附 Tomato Sauce Ox Tongue 3.95 +0.50
Soup Style	Lo Mein 602 周 打 魚 湯 Chowder	1.50 815 妈 宿 四 单 Baked Chicken Portuguese Style 4.50
301 № € Plain Nordle 1.75	+0.50 603 東 来	Old Not all Sid of Daken Decirition See or miles
302 鲜 坂 套 Shrimp Wonton 3.25	+0.50	OI / Mg 14 B Daked Dillighter
303 鲜 坂 水 鼓 Shrimp Dumplings 3.25 304 年 里 Fish Balls 3.25	+0.50 +0.50 三文治類 SANDWICHES	818 编 執 弘 Baked Pork Chop 4.50
304 魚 里 Fish Balks 3.25 305 炸 魚 片 Slice Fish 3.25	+0.50 604 公 司 Club House	3.25
306 年 九 Beef Balk 3.25	+0.50 605 芝 士 火 腿 Cheese & Ham	2.25 扒 類 GRILLS
107 牛 内 Sliced Beef 3.25	+0.50 606 火 燧 蛋 Ham & Egg	1.95
308 柱候牛筋腩 Beef Brisket and Ox-Sinew 3.50	+0.50 607 #	1.55 901 温 莎 翰 扒 Mixed Grills 5.25
309 南 乳 鞣 手 Pork Hock 3.50	+0.50	902 牛 仔 青 扒 Veal Chop 4.50
310 堇 笼 栃 娅 Green Onion & Ginger	325 雜碎湯類 SOUP	903 X N Sh Sh Black Pepper Pork Chop 450
311 炸 售 捞 氪 Spicy Paster	3.75	904 累 椒 牛 扒 Black Pepper Steak 4.50
	CO1 2 & Wonton	1.50 905 并 慈 妹 A Onion Pork Chop 4.50
飲品類 BEVERGES	CO2 蛋 花 Egg Dmp	906 年 B 午 秋 Union Steak
// // //	咖喱類 CURRIES	907 吉列 緒 A Cutlet Pork Chop 4.50
B01 中 国 茶 Chinese Hot Tea	0.65	908 吉列 牛扒 Cutlet Steak 4.50
BO2 咖啡或奶茶 Coffee or Tea		
BO3 港 式 奶 茶 Tea (Hong Kong Style)	0.95 C03 咖 程 牛 肉 Curry Beef	3.95
B04 将 様 茶 Lemon Tea	CU4 700 192 791 P. Curry Chicken	3.95
BO5 各式汽水 Pop BO6 權 汁 Orange Juice	0.75 CUS me mg 4 Mi Curry Brisket	3.95
B06 批 汁 Orange Juice B07 浓 檸 樂 Cold Lemon Coke	105 CU6 % 程 午 M Curry Ox-Tongue	3.95 3.95
Dot of 14 to Compression	1.3.5 CO7 赤 程 魚 拚 Curry Fish	2.73



0k BEVERLY HILLS 15600 W. 13 Mile • 842-5990

*NEW BALTIMORE 35773 Orden St. * 725-4400 *ORCHARD LAKE
4129 Orchord Lk. *826-9700

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1 South Glonwood * 658-6229

REDPORG TOWNSHIP 27288 Grand River 533-4800

*STERLING HEIGHTS 11516 E. 15 Mile Rd. * 977-0330

*TAYLOR 11042 Allon Rd. • 267-6320

*TAYLOR 9895 Talegraph * 291-2050

*TROY 3626 Rocheeler Rd. * 689-5080

3020 Rocheslar Rd. * 639-5080

*WARREN
13094E-12 Millo Rd. * 773-5700

*WARREN
4500 E. 9 Millo Rd. * 757-3510

*WATERFORD
3417 Elizaboth Lk. Rd. * 682-0413

Tubby's Submarine Shops, Inc.

Always Near You * A Delicious Tubby's Sub

CARRY OUT MENU

HOURS SUNDAY through THURSDAY
11a.m. to 11p.m.
OPEN FRIDAY and SATURDAY
11a.m. to 1a.m. 11 a.m. to 1a.m.



*32 Shops in Southeast Michigan ... 32 *

278-0610 23440 MICHIGAN AVE Dearborn , Michigan

Tubby's

lubby's Femous Submerine	1.75	3.50
Asserted meats and choose Jumbo Tubby Tubby's Femeus with extra meet & choose	2.20	4.40
Selemi Sub & Cheese Extre salemi and cheese	1.80	3.60
Tubby's Vegeterien Speciel Any combination of mushrooms, green pappers, pizza sauce and melted chaese lettuce, temato, and enions	1.75	3.50
Itelien Seusege Sub Spicy seusage, chaese & green peppers	1.95	3.90
Tubby's STEAK SUE	35	
Steek & Cheese Sliced wefer thin with melted cheese	2.00	4.00
Jumbo Steek & Cheese Extre meet & cheese	2.45	4.90
Pepper Steek & Cheese Steek, green peppers & melted cheese	2.10	4.20
Mushroom Steek & Cheese Add melted cheese	2.15	4.30
Pizza Steek & Cheese Steak, pizza anuco & malted cheese	2.05	4.10
Pizze Staak & Mushrooms Add delicous mushroome	2.20	4.40
Jumbo Pizze Steek Extre meet & cheese	2.50	5.00

- F	-11-	
		Tu

Sub Shops

	Sno		15
· · · · · · · · · · · · · · · · · · ·	Tubby's BURGER S	UBS	WHOLE
C	World's Lergest Cheeseburger Greund reund with melted cheese	1.85	3.70
VARIETIES	Jumbo Cheeseburger Extra meet & cheese	2.30	4.60
OF	Pepper Burger & Cheese Diced green pappers & ground round	1.95	3.90
AMERICA'S	Pizze Burger & Cheese Greund reund & pizze seuce	1.90	3.80
OST DELICIOUS	Pizze Burger & Mushrooms Add deficieus mushrooms	2.05	4.10
SANDWICHES	Jumbo Pizze Burger Extre meet & cheese	2.35	4.70
submarines include	Mushroom Burger & Cheese	2.00	4.00

HOT PEPPERS 10¢ ON REQUEST

PLEASE ASK FOR ANY VARIATION — 3 Foot and 5 Foot Party Subs

	Add mushreems & melted cheese		
	Tubby's Burger Special Mushrooms, green pappers, pizze sauce	2.10	4.20
	Teco Submerine Seesened ground round, cheese & tace chips	2.05	4.10
	Tubby's HAM SUBMAI	RINES	
	Hem & Cheese Sweet hom & cheese	2.00	4.00
ı	Jumbo Hem & Cheese Extra hem & cheese	2.45	4.90
	Fried Hem & Cheese Melted cheese & fried ham	2.00	4.00
	Jumbo Fried Hem & Cheese Extre hom & cheese	2.45	4.90



Tubby's Kiddie (under 12) Special . . . 99¢ DESSERT

THỦY TRANG ĐẶC BIỆT HOUSE SPECIALTIES

Crispy fried whole red snapper	\$14.95	\$18.95
63. CA HONG CHIÊN SỐT CHUA NGỘT	Med	وتا
Crispy fined whole red snapper topped wit	n sweet and soure sauce \$14.95	\$18.9
64 CÀ TRÊ CHIÊN NƯỚC MẨM GÚNG	Med 514 90	Fra
Crispy catfish lopped with ginger sauce	\$14.95	\$18.9
65 CÀ CHIM CHIÊN SỐT CÀ	. Med	Lra
Crispy fried fish topped with tomalo sauce		\$12.9
66 CÀ KHO TỔ	• • • • • • • • • • • • • • • • • • • •	S7-9
Catifish simmered in Hanoi thith Iomato s	attece	8.95
67 TÔM THỊT RAM MẪN	44.00	\$12.9
Shnmps and park galled in syster sauce		
68 TOM RANG MUÓI		\$12.9
Sauteed shell shomps		
GIÁI KI		
BEVER	RGES	
69 SINH Tổ SẨU RIỆNG		\$2.50
Durian shake		VL. V
70 SING TÓ MANG CÂU		\$2.0
Sour sop shake		
71. SINH TO BO		\$2.0
Avocado shake		
72 SINH TÓ MÍT		\$2.0
Jacktruil shake		
73 SINH TÓ TH O M		\$2.0
Pineapple shake		
74. NƯỚC CHANH TƯỚI		\$2.0
Fresh lemon juice		
75. CAM VĀT		\$20
Orange juice		\$20
76. NƯỚC RAU MÀ Pennworth drink		32 1
77 NƯỚC ĐỬA		\$2.0
Coconut drink		
78 SỬA ĐẦU NÀNH .		52 (
Soybean coffe		
79 CAFE ĐEN NÔNG		\$2.
Hot Black coffee		
80. CAFE ĐEN ĐÀ .		\$2.0
Black coffee with Ice		
81. CAFE SửA NỚNG		\$2.0
Hot coffee with cream		
82 CAFE SUA ĐÀ		\$2
Coffee with cream and ice		60
83. CHÈ BA MAU		\$2
Triple color bean served with ice 84_NUCC NGOT		\$1.
84 NUUL NGO!		91.

THÙY TRANG

RESTAURANT



VIETNAMESE & CHINESE CUISINE

WEL COME

30491 JOHN R RD MON, WED-THU 10AM - 10 PM MADISON HEIGHTS, MI FRI - SAT 10AM - 11 PM 48071 SUN 10 AM - 10 PM PHONE. 248-568-7823 TUE CLOSED

THÚC ÂN KHAI Vị APPETIZERS		HU TIÉU-MI RICE OR EGG NOODLE SOUP		COM DÍA RÍCE PLAT		
1 CHÁ GIÒ (4 CUỐN)	S#955,95	21 MÍ ĐỐ BIỆN	\$6 00	41 COM GA CHIÊN ĐỘN	\$6.95	5
Crispy spring rolls (Ground pork, ventricelli, and carrot served with ga	rlic sauce)	Egg-noodle soup with seafood		Deep fried chicken over fried rice		
2 GÓI CUỐN (2 CUỐN)	\$2 95	22 MÎ THÁP CÁM Combination of egg-noodle soup	\$6 00.	42 COM GÀ XÀO HANH NHÀN	\$5 95	5
Shrimp pork herbed summer rolls (Shrimp, pork, and fresh leal lettuce peanut hoison sauce)	with	23 HÚ TIẾU NAM VANG	S 628 6 50	Almond chicken, almond nuts, green peppers, bambooshoots	, mushrooms,	
2 PLOUGALIS CLIGAD	\$2.95	Clear goode soup with BBO pork, squid, shrimp & imitation crabmeat	3 444 6 3-	and onions		
Minced pork herbed summer rolls (Shredded pork, fresh leaf lettuce, A	92.30 ind	24 HÚ TIỀU TRIỀU CHÂU	\$6 00	43 COM XAO OT XANH (Chicken, beef, or pork \$6.00) shr Stir fried (Green bell pappers, black bean sauce mushroom;	imp \$7.95	,
vermicelli served with garlic sauce)	910	TRIEU CHAU noe noodle soup with pork, shrimp, fish cake & crabmea	ıt	44 COM BO XÃO RAU CAI	\$6 95	-
		25. HÚ TIỀU BÓ VIỆN	55 00	Sauteed seafood served with vegetables over steamed noe	30 43	1
CAC MON GOI		Rice noodle soup with meat balls 26 HOANH THANH MI		45 COM ĐỔ BIỆN XÀO RAU CÁI	\$7.95	5
SALADS		Eqq.noedle with won-ton soup	\$6 00	Sauteed seafood served with vegetables over steamed rice		
4 GÓI SÚA TÓM THIT		27 BANH CANH GIÓ HEO, TÓM, CUA	\$6.00	46 COM BÓ LÚC LÁC	. \$6.95	5
Shrimp pork salad (Mint, basil, peanut, vinaigrette dressing)	. \$9 95	Round rice noodle soup with pork shank, shrimp & crabrineat	\$0.00	Sirloin sleak over steamed rice		
5 GÖLNGÓ SEN TÓM THIT	S7-05-8195	28 BANH CANH THÀP CẨM	\$6.00	47 COM HAI MÁU	\$5,95	š
Special shrimp & pork salad (Mint, basil, peanut, vinaigrette dressing)		Combiation of round nice noodle soup		Steam rice served with grilled porkchop and shredded pork 48 COM BA MAU	1-	
6 GOI ĐU ĐÙ TÒM THỊT	S7-95-8,95			Rice served with galled pork chop, minced pork, egg cake, an		56.5
Special shrimp & pork with green papaya salad (Mint, basil, peanut, vii	naigrette	BÚN		49 COM BÓN MÁU		07.0
dressing) 7 GÖLVIT	00	RICE STICK NOODLE		Steamed noe served with gnilled pork chop, shredded pork of		
Cabbage duck salad (Mint, basil, peanut, vinaigrette dressing)	\$2058,95	29 BÚN CHẠO TÓM CHẨ GIÒ	\$6.95	and egg omelete	micso sausige,	
Cabbage odok salad (Milit, basii, peatidi, Villaigrette dressing)		Rice needle seved with golled shrimp, and egg rolls	JU 33	50 COM TOM THIT RAM MAN	\$6-50	06.0
CAC MON ÀN THUẨN TUY VIETNAM		30 BÚN BI CHÁ GIO	\$5.95	Rice served with shamps and pork chopin oyster sauce		
VIETNAMESE TRADITIONAL DISHES		Rice noodle served with pork meat, pork skin, and egg rolls				
		31 BUN THIT BO, HEO, GA NƯƠNG CHẢ GIÓ	\$5 95	COM CHIÉN		
8. BANH HÓI TÓM T HIT NƯ ÔNG	\$7-98 8.95	Rice noode served with gniled beef, pork, or chrken and egg rolls 32 BUN NEM NUÓNG CHÁ GIÒ		FRIED RICE		
Grilled shrimps and beef on thin vermicelli	Sam 9.95	Rice noodle served with pork mealballs and spring rolls	\$5 95	51 COM CHIÊN THỦY TRANG .	. \$6 95	_
9 BANH HÓI CHAO TÓM Thin vermicelli served with ground shrimp on sugar cane	\$ 2-95 1.12	33. BUN THIT BO, HEO XAO	\$5 95	Thuy trang fried noe (shnmp, pork, or chicken fried noe)	. 30 95	,
10 BO TAI CHANH	\$7-95 8.95	Rice noodle stir try with pork or beel, been sprout, and onions	20 20	52 COM CHIÊN TOM	\$6.95	
Lemon bel (medium cooked beef, mint, basil, bell peppers, onions and				Shnmp fned rice		
11 BÒ NƯỚNG VI .	\$14.95	HÚ TIẾU XÀO		53. COM CHIÊN THỊT HEO	\$5 95	5
Grilled beef at your table		PAN CHEWY NOODLE		Pork fried nos		
12 BÒ NHÙNG DẨM	\$14 95	34 HÚ TIỂU XAO THIT HEO BO, GA		54 COM CHIÊN THIT GÀ	\$5 95	á
Beef fondus cooked own beef vintagrette borth at your table		Pan Ined flat noodle served with mixed vegetable and pork, beef, or chi	\$7.95	Chicken fried rice		
рн о		35 HÚ TIẾU XAO THẬP CẨM S9:		55 COM CHIÊN THỊT BÓ Beel fried rice	\$5 95	ś
RICE NOODLE SOUP		Pan fined noe noodle served with mixed vegetable, shrimp fish cake, at				
MICE MODDLE DOST		chicken		Hot & Spicy Can Be Adjusted to Your Taste		
13 PHÓ ĐẶC BIỆT THỦY TRANG	\$6 00	36 HÙ TIẾU XÀO ĐỔ BIỂN	\$9 95	MON ÁN GIA ÐINH		
Deluxe noe noodle soup with beef meat balls, beet stewed beef tendo		Pan Ined flat rice noodle served with seafood and vegetable		FAMILY DISHES		
14 PHÓ XE LÚA	\$6 50	MÍ XAO MÉM - DÓN				
Extra large deluxe nce noodle soup 15 PHÓ BÔ CHIN NAM	\$5 00	EGG NOODLE SOFT & CRISPY		56 CANH CHUA CÀ	\$8-95	59.9
Rice noodle soup with cooked beef slices	\$5 00	and a desired of the enter t		Sweer and sour fish soup		
16 PHÖ TÄL	S5 00	37 MÍ XÁO GÀ	\$7 95	57 CANH CHUA TÓM	\$ 8-95	59.9
Rice noodle soup with medium cooked beef	***	Chicken lo-mein or chow-mein served with mixed vegetable		Sweet and sour shring soup		
17 PHÓ TAI GẦN	\$5 00	38 MÍ XÃO THỊT HEO, BÒ	\$7 95	58 CANH THAP CẨM ĐỔ BIẾN	\$8-93	3 9.9
Rice needle soup with beef tendon slices & medium cooked beet		Crispy or soft egg noodle served with pork or beel and mixed vegetable		Combination of seafood soup 59 LÂU CANH CHUA CA	Mad L	
18. PHÒ TAI NAM	\$5 00	39 MÍ XÁO THẬP CẨM	\$9.95		Med Lrg 14 95 \$18 95	
Rice noodle soup with beet stewed & medium cooked beet		Combination of to-mein or chow-mein served with shimp, beef chicken cake, and vegetable	n, rish	60 LÂU CANH CHUA TÓM	Med Ltg	
19 PHÖ BÖ VIÉN	\$5 00	40 MI XÃO ĐO BIÊN	\$9.95		14 95 S18 95	5
Rice noodle soup with beet meat balls 20 PHÓ BÔ TÁI VIỆN	\$5.00	Seafood lo-mein or chow-mein served with shamp, scallops, squid, and cr		61 LÂU THẮP CẨM ĐÓ BIỂN .	Med Lra	
Rice noodle soup with medium cooked beef slices & beef meat balls	00.00	Hot & Spicy Can Be Adjusted to Your Taste		Combination of seafood soup served in hot pot	\$14 95 \$18 95	5
The notice soup trim median sported dear shoot & does medically		not se opicy can be Adjusted to four taste				

AUTHENTIC CHINESE FOOD W1 Chinese Cnspy Chicken (Whole) W2 Roast Duck (*fall) W3 Singapore Neodie (Shrimp, Chicken, Roast Pork and Curry Sauce) W4 Subgum Besnacker, Filed Beancake with W5 Subgum Cartinase Chow Mein - Assorted Meal & Vegetable on Pan Friese Noodie W6 Stir Fried Beet with Gingar, Onion & Imported Mushboom W7 Peking Rib. W8 Tender of Seak with Imported Mushroom, Broccol on Oyster Sauce CARRY OUT MENU OCEANIA INN Ph: 375-9200 Fresh Shrimp Lobster Sauce 400 725 Beel 3.50 Chindes Freed Shrimp WPlum Sauce 4,00 725 Beel 3.50 Chindes Freed Shrimp WPlum Sauce 4,00 725 MISCELLANEOUS ITEMS SMALL Sweet and Sour Shrimp 400 725 Steamed Rice 40 Hung Shew Har 4,00 725 Steamed Rice 40 Wor Dip Har 4,25 750 Parlined Noodle 15 Shrimp with Pea Pod 450 850 Fortune Cookies or Almond Cookies 15 Shrimp with Pea Pod 5,00 850 Fortune Cookies or Almond Cookies 15 Steam Mark 10 850 Silf Freed Chinase Wegetables 16 Silf Freed Chinase Wegetables 17 Steam Mark 10 850 Freed Bear Sprouts 16 Beef with Pea Pods 400 750 Hot Mustard 15 Beef with Pea Pods 400 750 Hot Mustard 15 Beef with Freeh Mushroom 3,50 6,25 Dinner Rolls 25 HOURS: DINING ROOM — Mon-Thue 11:00 a.m.-11:00 p.m. Frii-Sal 11:00 a.m.-Midnight MasterCard, Visa, Diners American Express, and Carte Blanche credit cards accepted OTHER CHINESE DISHES OR AMERICAN FOOD AVAILABLE FOR CARRY OUT

Our Chef's Weekly Suggestion (to go or dine in)

APPETIZER			
Other Bonnes Ron fried Gre	en penners (8) stuffed with	finely cut shrimp paste	\$1.95
Stuffed Pepper — Pan fried green peppers (8) stuffed with finely cut shrimp paste			
Stuffed Beancake — Pan fried	beancake (4) with linely cut	simility paste	
Pan Fried Cucumber — Cucum	ber ring stuffed with scalle	ops and finely cut shrimp, se	erved with ginger and
soy sauce			
DINNER ENTREE	`		
Or Day Fried White Figh Fillet	_ With strips of hambon sh	noots, black mushrooms and	green onions in black
bean sauce	= vviii strips of burneou si		\$9.50
S2 Shrimp and Scallops in a Ne	Prix fried anallogs with	black mushrooms, nea nods	and vegetables in black
bean sauce, topped with pan fri	ed jumbo shrimo	pour pour	\$10.95
S3 Stir Fried Lobster — Meat a	and a sell-se with singer of	oon onione and black mushi	noms \$11.50
S3 Stir Fried Lobster — Meat a	and scallops with gillger, gi	een onions, and black most	notables on a sizzling
S4 Sizzling Seafood Beancak	e — Jumbo shrimp, lobster	scallops, craomeat and ve	S12.50
platter			
S5 Sizzling Lobster and Steak	 Broiled tenderloin steak a 	and lobster meat with Chinese	vegetables\$12.50
10.0.0.0.0.0.0.0.		T: 0: (Diame Ore	dos By #1
Price Busting	Combination Plat	e To Go (Please Ord	ier by #)
I A	Il Combination Dinners Inclu	de Egg Roll & Fried Rice	
1. Extra Fine Chop Suey		12. Warr Shu Guy	\$4.55
2. Egg Foo Young	\$3.75	(Almond Boneless Chick	ken)
3. Chicken Subgum Chow M	oin \$4.15	14. Steak Kew	
3. Chicken Subgum Chow W	enen	15. Sweet and Sour Chick	
4. Beef Chop Suey	\$4.35	16. Gai Kew	
5. Sweet and Sour Pork	EE 00	17. Roast Pork Kew	
6. Fried Shrimp Chinese Sty	es 10	18. Cashew Chicken Ding	
7. Sweet and Sour Shrimp		19. Shrimp with Fresh Mu	
8. Shrimp with Lobster Sauce		20. Szechuen Pork (Hot) .	
9. Roast Pork Lomein		21. Szechuen Chicken (Ho	
10. Pepper Beet		22. Szechuen Shrimp (Ho	t)
11. Chicken Chow Mein			
ALLIED SERVICES ALLIED SERVICES WHATTON HETER PROJECT WESTER PROJECT WESTER HETER PROJECT WESTER PROJECT			Wesley Berry Flowers
ALLIE NOTATY AUSTON	Sunday Buffe	t Entrees	to some some some
FACSAILE OF GIFT WASTAMPS	All You C	an Eat	2006 -
WESTERN UNIX & PACKAGINT	Adults \$5		Mixed 15% OFF
BNONG 4614	Children 12 & U	Inder \$1.95	Arrangements
375-1614 375-1614 PRIORIES WALTON FEEL	Noon to 4:0	00 p.m.	gements
MENDOWNSON OF NOVER & WALLES	Buffet Includes: Soup -	Wonton, Egg Drop	****
Assessment of the second	Appetizers - B.B.Q. Chick	ken Wings, Egg Rolls	
	Beverage · Hot T		
AUGUST 12	AUGUST 19	AUGUST 26 Almond Chicken	SEPTEMBER 2 Almond Boneless Chicken
Sweel & Sour Pork Almond Boneless Chicken	Almond Chicken	Sweet & Sour Pork	Sweet & Sour Park
Szechuen Subgum Chow Meln	Sweet & Sour Pork Szechuen Beef (Hot)	Rainbow Shrimp Szechuen Pork (Hot)	Szechuen Shrimp (Hot) Beef w/Chinese Vegetebles
Shrimp Subgum Chow Mela Beel w/Chinese Vegetebles	Shrimp LoMein	Reof w/Fresh Mushrooms	Chicken Subgum Chow Meln Roast Pork Fried Rice
Roasl Pork Fried Rice	Subgum Chow Mein Roast Pork Fried Rice	Roast Pork Fried Rice	Roast Pork Fried MC9
A FORFILDER A	SEPTEMBER 16	SEPTEMBER 23	SEPTEMBER 30
SEPTEMBER 9 Almond Chicken	Sweet & Sour Pork	Sweel & Sour Pork	Almond Chicken Sweet & Sout Pork
Sweel & Sour Pork	Almond Baneless Chicken Szechuen Chicken (H01)	Almond Bonoless Chicken Szechuen Shrimp (Hot)	Beel wiFresh Mushrooms
Szechuen Beel (Hol) Shrimp Lomein	Beef w/Fresh Mushrooms	Gal Kew	Shrimp Lomein Szechuen Pork (Hot)
Rossi Pork Kew	Shrimp Subgum Chow Mein	Rossi Pork Lomein	Boast Pork Food Bica